

How to Make A Bunny Cake

*Celebrate Spring!
A Makersmiths' How-to Presentation*

Gather the following ingredients:

- ▶ White cake mix and a can of fluffy white icing
- ▶ Eggs, water and vegetable oil
- ▶ 1 1/3c sweetened coconut
- ▶ Green food coloring
- ▶ Two 8" round cake pans
- ▶ Assorted Easter candies



Follow the Cake Recipe

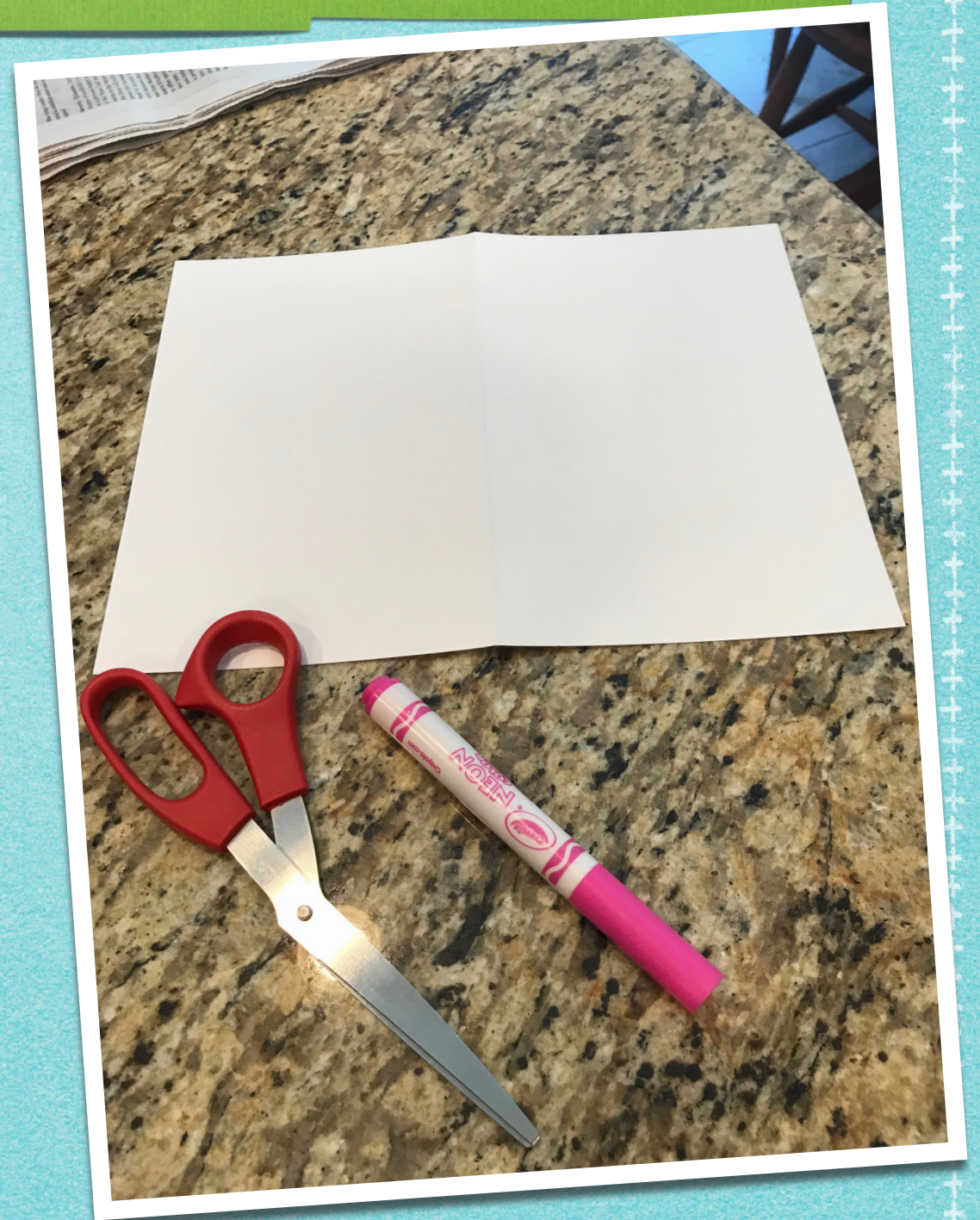
Follow the recipe on the cake mix box. My cake mix called for me to beat together 3 eggs, 1/3c vegetable oil and 1c water. I stirred in the cake mix until the batter was smooth. Then, I oiled and lightly floured the 8" round cake pans before pouring the batter into the pans. I baked my cake at 350 degrees for 24 minutes. Then I set the pans on racks to cool.

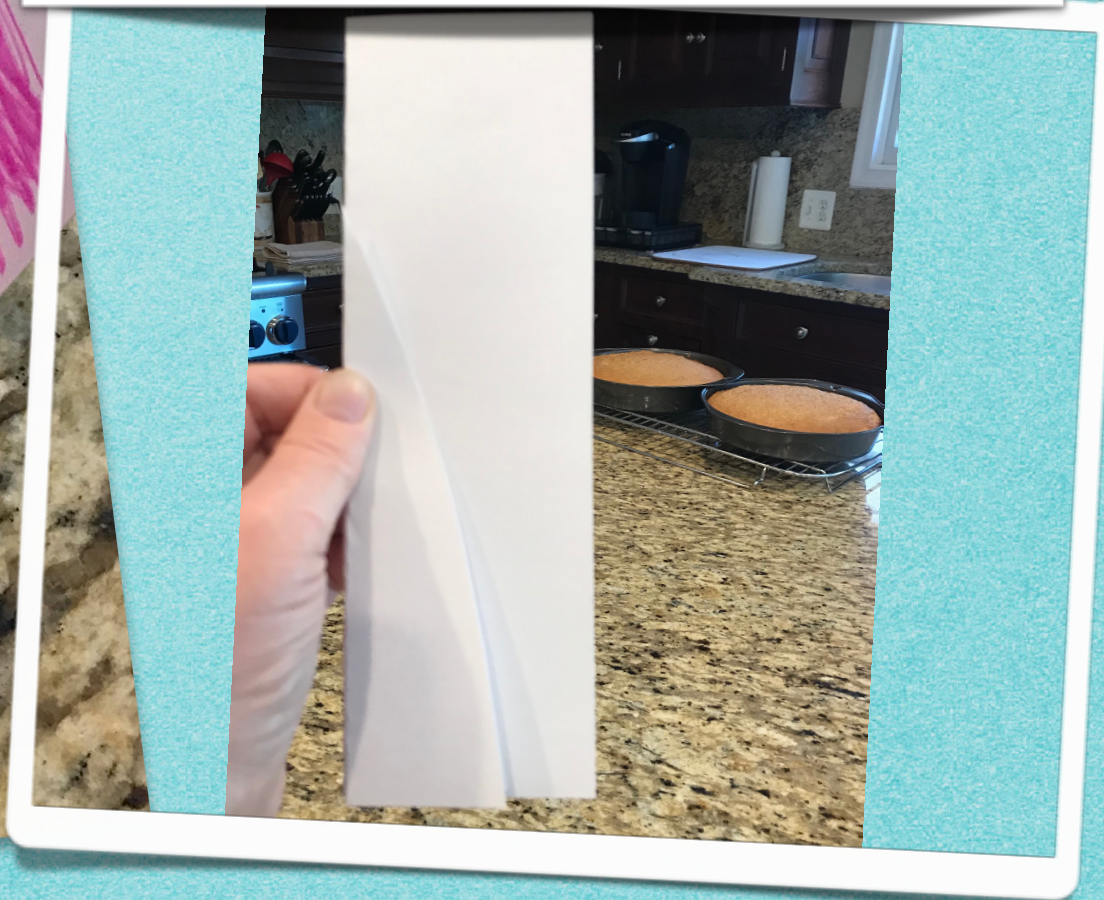
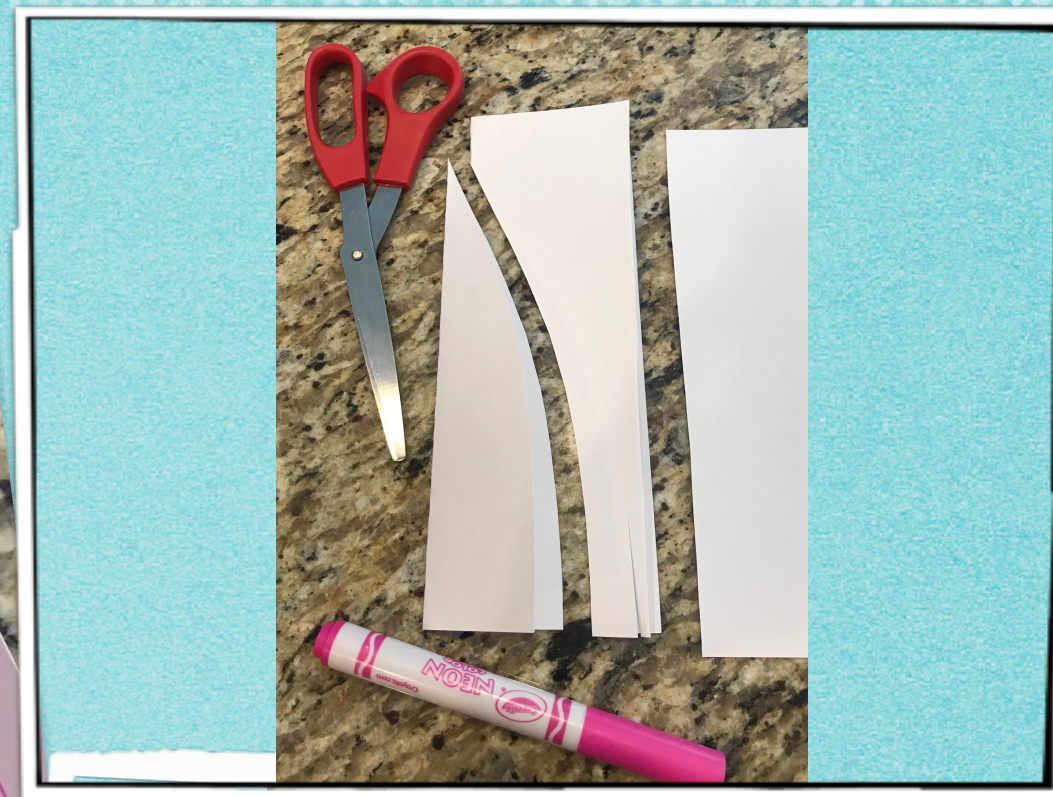


Make the Bunny Ears

While the cake pans were cooling, I gathered my supplies to make bunny ears. The simplest thing to do is make them out of white card stock and use a pink highlighter or crayon to color the insides of the ears.

(You can use graham crackers and a sharp knife to carve them into the shape of ears- but hey, that is a lot of trouble.)





Make the ears to be about 6" tall and 1.5" inches wide



Horizontally cut the two cake halves in half. Then cut them vertically as pictured. (Cut one cake 2" in from the side, the other cake 3" in from the side)



Want to Make this a Math Lesson?

- ▶ Sure, why not? As you do the cutting, go over these terms with your children:
- ▶ Circle (**A circle is a round, two-dimensional shape.** All points on the edge of the circle are at the same distance from the center). How many degrees in a circle? (360) How many degrees half way around the circle? (180)
- ▶ Circumference (the distance all around a circle)
- ▶ Diameter (straight line segment that passes through the center of the circle and whose endpoints lie on the circle)
- ▶ Segment (a line between two points on the circle)
- ▶ Radius (a line segment extending from the center of a circle to the circumference)



Ice the Body Parts Together

From the first pan, ice the two larger pieces together and stand them upright on the plate as shown.

(I am using an oval-shaped plate that is 12" long and 8" wide.)



Ice the Head Pieces Together

From the second pan, ice the two larger pieces together and stand them on the plate as shown.





Ice the head and body. Then ice the remaining pieces and add them as legs. It will get messy. You can mix coconut with icing and pat it in place over the hard to ice areas that crumble as you apply icing. Then add coconut all over the cake.



Almost a Bunny

Apply green food coloring to about 1/3c of coconut in a small bowl. Then with your spoon, toss the coconut around to make it turn green like grass. Carefully spoon the “grass” all around the sides of the bunny cake to make the bunny look like it is sitting on the lawn. Add jelly beans for eyes and a nose.



Your Bunny Cake is Ready

Add the ears and arrange Easter candies around your bunny! Your bunny cake is now ready to be the center piece of the table!

Good luck keeping your kids away from it until after dinner!

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