



Floral Park Recipe Exchange

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Devil's Food Bunny Cake

- 2-layer chocolate cake of your choice
- 4 1/2 cups white frosting of your choice
- 1 package Baker's Angel Flake Coconut
- 1 drop red food coloring
- Assorted gumdrops or jelly beans
- Red licorice strips

Make cake according to package directions, pour into two 9-inch layer pans, lined on bottoms with paper. Bake according to package. Cool in pans 10 minutes; remove and cool on racks.

Cover cake board with foil. Cut one layer to make ears and bow tie (see diagram). Assemble with other layer as head. Frost entire cake. Tint 1/4 cup coconut with one drop red food coloring. Sprinkle pink coconut in centers of ears, white coconut over rest of cake. Use gumdrops or jelly beans for eyes, nose and polka dots on tie, and red licorice for mouth and whiskers. If desired, sprinkle additional coconut, tinted green, on the cake board to resemble grass.

Cut along dotted lines to form ears and bow tie.

