

Ingredients:

- 2 8-inch yellow cake layers, chilled
- 3 cups white frosting (see below)
- ½ cup pink frosting (see below)
- ½ cup colored frosting (see below), if desired
- Sweetened, shredded coconut
- Assorted candies for decoration

Frosting:

- ½ cup solid vegetable shortening
- ½ cup unsalted butter (1 stick softened)
- 4 cups powdered sugar (confectioners' sugar)
- 2-3 tablespoons milk or water
- 1 teaspoon vanilla extract
- pinch of salt
- 2-3 drops white food coloring
- 1-2 drops red or pink food coloring
- 2-3 drops food color, as desired

Supplies:

- mixer
- measuring spoons
- small bowls
- serrated knife
- cake board
- icing spatula
- pastry bags or zip top bags and tips

Directions:

Prepare frosting:

1. Using a stand mixer fitted with the paddle attachment, cream the butter and shortening on medium speed until light and fluffy. Beat in the vanilla extract and scrape down the bowl.
2. Gradually add the powdered sugar, one cup at a time. Start by mixing each cup on a low speed then transition to beating well on medium speed. Scrape down the sides and bottom of the bowl after each cup of sugar is added. When all the sugar has been mixed in, the frosting will appear dry and stiff.

3. Gradually add small amounts of milk or water at a time until the desired consistency is reached. Continue to beat at a medium speed until light and fluffy. Scrape down the bowl once more and beat again to make sure all the ingredients are incorporated.
4. Add a pinch of salt and 2-3 drops white food coloring and mix until completely dissolved.
5. Place ½ cup of frosting in a small bowl and add 1-2 drops red/pink food color. Mix well.
6. If desired, place ½ cup of frosting in a small bowl and add 4-5 drops of black food color. Mix well.

Prepare cake layers:

1. Unwrap cake layers. Place one layer on cake board about half-way down the length of the board. This is the bunny's face.
2. Cut two ears and a bow tie from the second cake layer (see diagram) Place ears on top of cake board touching the first layer. Place remaining piece below the bunny face layer forming a bow tie.
3. Frost the entire cake with the white icing using an icing spatula.
4. Fill pastry bag with pink icing and fill center of ears.
5. Cover the entire head and around the ears with coconut.
6. Fill pastry bag with colored icing and draw whiskers, nose, eyes, etc., as desired.
7. Decorate bow tie as desired.

