

## Graduation Cake



### Cake

- 1 cup chopped miniature milk chocolate bunnies (about 20 bunnies from a 9.1 ounce bag)
- 1/4 cup water
- 3/4 cup butter, softened
- 3/4 cup packed brown sugar
- 1/2 cup granulated sugar
- 3 eggs
- 2 teaspoons vanilla extract
- 1 package Yumee Yumee Cookies mix
- 1 cup sour cream
- 1 cup hot water

### Frosting

- 1/2 cup butter
- 1/2 cup dark cocoa powder
- 6 cups powdered sugar
- 1/2 cup milk
- 1 teaspoon vanilla extract

### Garnish

- 12 to 16 cone-shaped chocolate coated caramel candies, unwrapped
- 1 (9.3 ounce / 6-1.55 ounce bar) package individually wrapped milk chocolate bars, broken into 2 squares each
- 1 (4.5 ounce / 6-0.75 ounce roll) package fruit snack rolls
- 1 miniature peppermint patty

Using the **Rolling Mix** suggestion, grease and flour an 8 inch square cake pan. Add a small amount of cocoa powder to the Rolling Mix before flouring cake pans. This eliminates white flour on sides and bottoms of baked chocolate cake. Line cupcake pans with paper baking cups. Preheat oven to 350 degrees.

In a small microwave safe bowl, combine chocolate bunnies and water. Heat for about 1 minute, stirring frequently, or until bunnies are melted.

In a large bowl, beat butter until creamy. Add sugars and mix well. Add eggs and vanilla. Mix well. Add chocolate mixture, and mix well. Alternately add Yummee Yummee Cookie mix and sour cream to butter mixture, scraping sides of bowl often. With mixer running, gradually pour hot water into batter in a slow stream. Mix well. Pour half of batter into prepared cake pan. Using a spatula, evenly spread batter to edges of pan. Using remaining batter, fill prepared cupcake pans.

Bake cake at 350 degrees for 35 to 45 minutes, or until a toothpick inserted near the center of cake comes out clean. For cupcakes, bake for 25 to 30 minutes.

Cool cake in pan for 10 minutes on a wire rack. Carefully run a table knife around the edge of pan to loosen cake. Remove cake from pan by inverting onto a wire rack. Place a second rack on bottom of cake and flip cake right side up. Continue cooling cake right side up. Remove cupcakes from pans. Bring cake and cupcakes to room temperature.

For frosting, melt butter over medium heat in a small saucepan. Add cocoa powder and heat for 30 to 60 seconds, stirring until smooth. Pour chocolate mixture into a large mixing bowl.

Alternately add powdered sugar and milk until desired spreading consistency is achieved. Stir in vanilla extract. Frost cake and cupcakes. Reserve a small amount of frosting for attaching decorations.

To make miniature graduation caps on cupcakes, use milk chocolate bars broken into 2 squares each. Apply a small amount of frosting to cone-shaped chocolate caramel candies and top with milk chocolate squares. Place one on each cupcake. To make tassel, use fruit snack rolls and cut into a tassel shape. Attach tassel to top of milk chocolate squares with a small amount of frosting and drape edge of tassel onto cupcake.

To make the large mortar board, cut two lengths of fruit snack rolls and fringe the ends slightly. Attach tassels to center of cake. Place a peppermint patty in the center of the cake to cover the tassels.

Makes one 8 inch square cake and 12 to 16 cupcakes

**Cook's Note:** *Electric mixer required.* Recipe was tested using a 700 watt microwave oven with a turntable. Cooking times may vary. For a year round treat, use milk chocolate candy bars instead of chocolate bunnies. Bake for 40 to 45 minutes for one 13 x 9 inch pan. For cupcakes, bake for 25 to 30 minutes. As an alternative, use Royal Icing in place of the fruit snack rolls for tassels.