

## Milk Chocolate Easter Bunny 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 chopped miniature milk chocolate bunnies (about 8 bunnies from a 9.1 ounce bag)
- 2 tablespoons water
- 1/2 cup butter, softened
- 2 teaspoons vanilla extract
- 4 1/2 cups powdered sugar
- 1 to 2 tablespoons milk or water

**Using the Rolling Mix suggestion,** grease and flour two 8 inch cake pans. 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. 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 Cookies 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 batter into prepared cake pans. Using a spatula, evenly spread batter to edges of pan.

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

**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. Bring cake to room temperature.

**For frosting**, combine chocolate bunnies and water in a small microwave-safe bowl. Heat for about 1 minute, stirring frequently, or until bunnies are melted. Allow chocolate to cool for 5 minutes.

**With an electric mixer**, beat butter until light and fluffy. Add vanilla and mix well. Pour in cooled chocolate mixture and mix well. Gradually add powdered sugar. Add additional milk or water to achieve desired consistency. Frost cake. Decorate with additional chocolate bunnies.

**Makes** two 8 inch layers

**Cook's Note:** *Electric mixer required.* Recipe was tested using a 700 watt microwave. 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.