

Tiarra Wade's Bunny Cake

- 1 Pkg Cake Mix
- 1 Pkg Pudding
- 4 Eggs
- 1/3 Cup Butter, Melted
- 1 Cup Milk

Frosting

- 2 1/2 Sticks Of Butter (Unsalted)
- 1 1/2 Cups Of Vegetable Shortening
- 1 1/2 Tsp Vanilla Extract
- 1 Tsp Almond Extract
- 2lb Bag Of Confectioners Sugar
- 1/4 Tsp Of Salt
- 1 Tbsp Of Milk Or Heavy Cream
- 1 Tbsp Of Meringue Powder
- Food Coloring (Opt)
- Jellybeans, Pull And Peel Twizzlers, Shredded Coconut, Sprinkles, Etc. For Decorating (Opt)

Instructions

Mix Together All Ingredients For Cake. Split In Half And Place 1/2 In Each Of Two Greased And Floured 9-Inch Round Cake Pans.

Bake At 350° For 20-25 Minutes. Remove From Oven And Allow To Cool.

Remove Cakes From Pans. Leave One Cake Intact, And Cut The Other Using The Template Below.

Assemble Bunny Shape Using Template Below. Set Cake Aside.

In A Mixing Bowl, Whip Together Shortening And Butter. Add Vanilla And Mix Well.

Add Powdered Sugar In 1 Cup Amounts Until Frosting Reaches Desired Consistency.

Use Frosting To Decorate Cake As Desired.