



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Cake

BUNNY BUM CAKE

INGREDIENTS

Group : Cake

Ingredient	KG
<u>Plain Crème Cake Mix</u>	1.000
Egg	0.365
Vegetable oil	0.330
Water	0.230
Total Weight:	1.925

Group : Assembly/Decoration

Ingredient	KG
<u>White Fudgice</u>	0.840
Butter	0.210
<u>Kokomix</u>	0.150
Coloured sugar strands	0.015
Standard white marshmallow x 3	-
Pink coloured beans x 24	-
<u>No Bake Chocolate Slice (as soil)</u>	-
Total Weight:	1.215

METHOD

Cake

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 4 minutes on medium speed.
5.
 - a. Scale at 40g into 9 muffin cases.
 - b. Scale 400g into 3 x 6" round cake tins.
6.
 - a. Bake the muffins at 170°C for approx. 35 minutes.
 - b. Bake cakes at 180°C for approx. 30 minutes.

Assembly/Decoration

1. Once cooled place the 6" round onto your desired base.
2. Trim the tops of 3 muffin bases so that they are flat and place 2 for feet and 1 for the tail.
3. Cut a marshmallow in half and place on top of the muffin bases you have selected for feet.
4. In a bowl, cream together the [White Fudgice](#) and the butter.
5. Cover the whole cake with 350g of the White Fudgice butter cream.
6. In a bowl, mix the sugar strands into the [Kokomix](#) and again cover the whole cake.
7. Add 4 pink coloured beans to each of the feet to represent foot pads.
8. Decorate around the cake with fake grass and [No Bake Chocolate Slice](#) for soil to finish.