

## BUNNY CAKE

*Bunny Cake is, as you would expect, rabbit-shaped. This dessert is a fun way of celebrating Easter, sure to keep both adults and kids happy. Bunny Cake was invented in the United States and is less complicated than you might think. However the filling should be left to stand for a long time in the fridge, so allow ten hours before serving. You can cut down the preparation time by preparing the chocolate custard the day before. The result is striking: the heart of the dessert is made up of three layers of carrot sponge filled with white chocolate custard. The spectacular effect is given by the sugar paste covering, and the decoration with ears and eyes, which looks cheerfully like a rabbit.*



### Decoration:

**700 g / 1½ lb** sugar paste  
marzipan or buttercream as needed

### INGREDIENTS:

#### For carrot sponge:

**300 g / 10½ oz** egg  
**400 g / 14 oz** Muscovado  
**3 g / 1/10 oz** cinnamon  
**3 g / 1/10 oz** salt  
**255 ml / 8½ fl oz** sunflower oil  
**500 g / 17¾ oz** flour  
**7 g / ¼ oz** baking powder  
**1 kg / 2¼ lb** grated carrots

#### For white chocolate custard:

**385 ml / 13 fl oz** milk  
**385 ml / 13 fl oz** single cream  
**80 g / 2¾ oz** superfine sugar (caster sugar)  
**150 g / 5¼ oz** egg yolk  
**10 g / 1/3 oz** gelatin in sheets  
**750 g / 1 lb 10½ oz** Zaini white chocolate



Difficulty  
**EASY**



Preparation  
**20 min**



Portions  
**8**

**1**

To prepare a Bunny Cake, start with a carrot sponge. First of all, grate carrots, place in a bowl and set aside. Meanwhile, whip eggs, sugar, cinnamon and salt in a mixer or with a whisk. Add oil. Lastly add grated carrots, flour, and baking powder until mixture is even. Pour into three buttered moulds and bake for twenty minutes at 160 °C / 320 °F.

### TIP

It is essential to spread the buttercream or marzipan carefully for the best final result: both act as glue and insulation, and level off the cake externally so that the sugar paste adheres well.



- 2** Make a white chocolate custard: melt chocolate in a microwave or double boiler and set aside. Moisten gelatine in cold water. Beat yolks and granulated sugar in a bowl. Boil cream and milk together in a saucepan. Once brought to a boil, add yolk and sugar mixture, and lower to 85 °C / 185 °F. Stir occasionally to avoid lumps. Once the right temperature is reached, add gelatine without water. Stir and add melted chocolate. Mix everything with an immersion blender and cover with film. Leave to stand for eight hours in the fridge. Then proceed with filling: spread chocolate custard on each disc of sponge with a spatula starting from the bottom, and gradually stack one on top of the other. Leave top disc custard-less.



- 3** Cover cake from top to sides with buttercream or marzipan to prevent sugar paste covering, which will be laid on top, from detaching from sponge. Set aside. At this point, roll out sugar paste to a width of about 40 cm / 16 inches on a pastry board sprinkled with powdered sugar, using a plastic rolling pin (less porous than wood). Cover cake with sugar paste sheet, and cut excess with a knife following cake edge. Do not cut flush with edge, so excess sugar

paste can be tucked in. Cover completely, with no part visible anywhere. Finish off with sugar paste and buttercream decorations: make ears and eyes to form the face of a rabbit.

