

# DINNERLY



## Bunny Butt Cupcakes with Coconut Frosting

Perfect for Easter!



1h



2 Servings

Calling all cupcake lovers, bakers, non-bakers, kids, and adults, because no matter who you are, we know you can't resist these cute little bunny butts. Coconut, white chocolate, freeze dried strawberries, and BUNNIES—all hints that spring has finally sprung. We've got you covered! (2p-plan makes 6 cupcakes; 4p-plan makes 12—nutrition reflects 1 cupcake)

## WHAT WE SEND

- 6 oz yellow cake mix <sup>1,2,3,4</sup>
- ½ oz freeze dried strawberries
- 2 oz white chocolate chips <sup>2,3</sup>
- 2½ oz confectioners' sugar
- 1 oz unsweetened shredded coconut <sup>5</sup>
- 1 oz mini marshmallows

## WHAT YOU NEED

- 1 large egg <sup>1</sup>
- vanilla extract
- 8 Tbsp (1 stick) butter, softened <sup>2</sup>
- kosher salt

## TOOLS

- 6-cup muffin tin
- rimmed baking sheet
- parchment paper
- microwave
- handheld electric mixer

## COOKING TIP

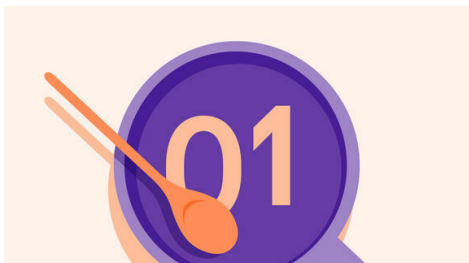
Take out butter to soften at room temperature at least 1 hour before baking.

## ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 430kcal, Fat 25g, Carbs 45g, Protein 3g

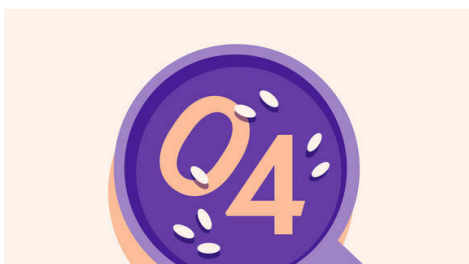


### 1. Make batter & bake

Preheat oven to 350°F with a rack in the center. Line a 6-cup muffin tin with paper liners (or coat with butter).

In a medium bowl, whisk to combine **yellow cake mix**, **1 large egg**, **½ cup water**, and **1 teaspoon vanilla**. Evenly spoon **batter** into prepared muffin tin.

Bake on center oven rack until lightly golden and a toothpick inserted into center comes out clean, 12–15 minutes.



### 4. Make frosting

Using an electric mixer, beat **8 tablespoons (1 stick) softened butter** in a medium bowl until creamy. Add **confectioners' sugar**, **½ teaspoon vanilla**, and a **pinch of salt**. Mix on low speed until combined. Increase speed to medium-high and beat until **frosting** is light and fluffy, 3–4 minutes.



### 2. Prep bunny feet

Remove **cupcakes** from oven and let cool completely, about 30 minutes. Line a rimmed baking sheet with parchment paper.

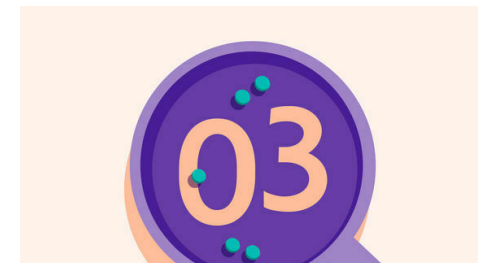
Using a meat mallet or rolling pin, crush **strawberries** in packet into a powder.

In a small microwave-safe bowl, microwave **white chocolate chips** until melted, about 1 minute.



### 5. Decorate & serve

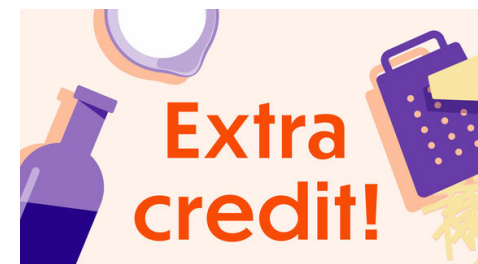
Spread **all but 2 tablespoons frosting** over **cooled cupcakes**. Sprinkle **coconut** all over top. Place **1 marshmallow** in center of each cupcake, pressing to adhere. Spread some of the remaining frosting on the plain side of each bunny foot; adhere 2 bunny feet to each cupcake and serve. Enjoy!



### 3. Make bunny feet

Using a ½ teaspoon measuring spoon, dollop **white chocolate** into 12 ovals on prepared baking sheet. Chill in freezer until firm, about 10 minutes.

Reheat remaining white chocolate in microwave, as needed, to soften; stir in **1 teaspoon strawberry powder**. Use a toothpick or skewer to dot 3 toes and a footpad onto flat side of each chocolate oval; chill in freezer to firm, 5 minutes.



### 6. We're so funny!

What do you call a happy rabbit?

A hop-timist!