

DINNERLY



Bunny Butt Cupcakes

with Buttercream Frosting & Coconut

 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, a hint of raspberry powder, and BUNNIES—all hints that spring has finally sprung. We've got you covered! (2p-plan makes 6 cupcakes; 4p-plan makes 12 cupcakes)

WHAT WE SEND

- 2 oz white chocolate chips^{2,3}
- ¼ oz raspberry powder
- 2½ oz confectioners' sugar
- 1 oz unsweetened shredded coconut⁴
- 1 oz mini marshmallows
- 6 oz yellow cake mix^{1,2,3,5}

WHAT YOU NEED

- 1 large egg¹
- vanilla extract
- 8 Tbsp butter, softened²
- kosher salt

TOOLS

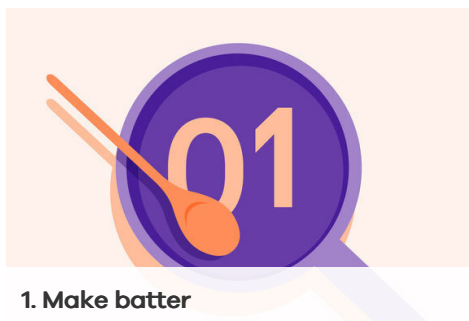
- 6-cup muffin tin
- rimmed baking sheet
- parchment paper
- handheld electric mixer
- microwave

ALLERGENS

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

NUTRITION PER SERVING

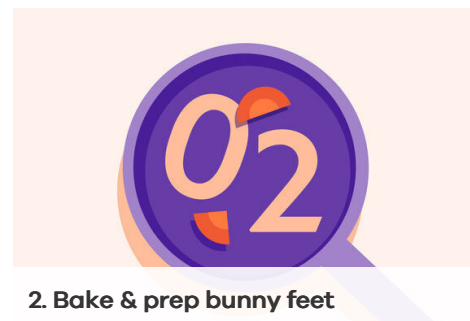
Calories 410kcal, Fat 23g, Carbs 47g, Protein 3g



1. Make batter

Preheat oven to 350°F with a rack in the center. Line a 6-cup muffin tin with paper liners. Line a rimmed baking sheet with parchment paper.

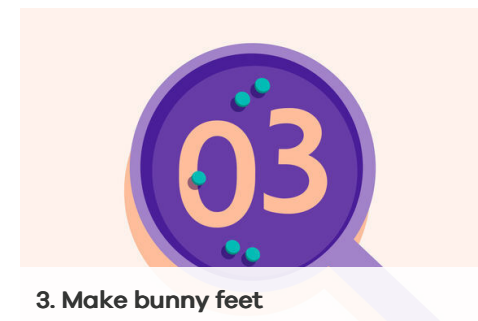
In a medium bowl, using a handheld electric mixer, mix **yellow cake mix**, **1 large egg**, **½ cup water**, and **1 teaspoon vanilla** until thickened and shiny, about 2 minutes. Evenly spoon **batter** into prepared muffin tin.



2. Bake & prep bunny feet

Bake **cupcakes** on center oven rack until lightly golden and a toothpick inserted into center comes out clean, 12–15 minutes. Remove from oven; cool completely, about 30 minutes.

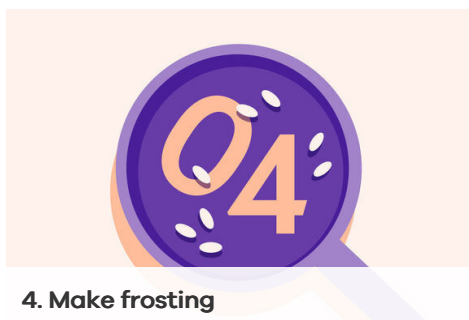
Microwave **white chocolate** in a small bowl until melted, about 1 minute. Stir until smooth. Using a ½ teaspoon measuring spoon, dollop into 12 ovals on prepared baking sheet.



3. Make bunny feet

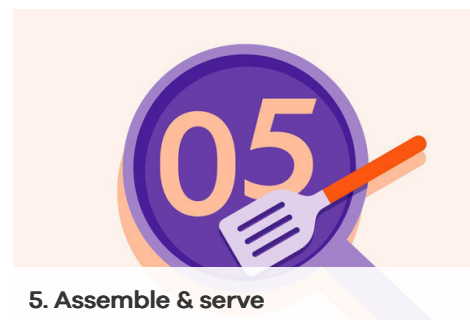
Chill **chocolate ovals** in freezer until firm, about 10 minutes.

Add ½ **teaspoon water** to **remaining white chocolate** and reheat in microwave, as needed, to soften. Stir in ¼–½ **teaspoon raspberry 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.



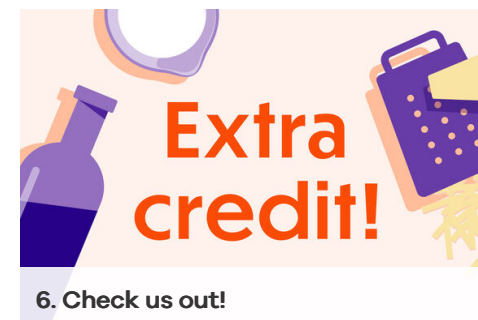
4. Make frosting

Using an electric mixer, beat **8 tablespoons 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.



5. Assemble & 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!



6. Check us out!

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