

Hidden Bunny Cake

When you cut into this loaf cake, you'll be met with the surprise of a madeira cake bunny!

Ingredients:

Macphie American Chocolate Crème Cake Mix	1.000kg
Whole Eggs	0.360kg
Vegetable Oil	0.300kg
Water	0.220kg

Macphie American Crème Mix (Plain)	1.000kg
Whole Eggs	0.360kg
Vegetable Oil	0.300kg
Water	0.220kg

Method:

- Add American Crème Cake Mix (Plain) to the eggs in a bowl, fitted with a beater
- Beat for 1 minute on 1st slow speed, and increase to 2nd speed for 3 minutes
- On 1st speed, add the oil (or melted butter if used) and water and mix for 1 minute
- Scrape down the edges and continue to mix
- Place mixture in flat tin and bake
- Once cool, using a rabbit shaped cutter, cut out enough pieces to fit the cake tin
- Now using the Chocolate Crème Cake Mix; follow the above mixing instructions
- Place a thin layer of Chocolate Crème Cake Mix to the bottom of the cake tin
- Now position the plain Crème Cake rabbit pieces, avoiding any space between them
- Hold the pieces carefully to avoid movement. Gently pour in the rest of the Choc Crème Cake Mix
- Once the rabbit cake has been completely submerged, bake in the oven, allow to cool and enjoy!

