



Fluffy Bunny Yellow Cake

Preparation:

- Two 8-inch round baking pans
- Cooking spray (or shortening and flour to grease and dust baking pans)
- One large mixing bowl
- Measuring cups for dry and liquid ingredients
- Measuring spoons
- Wooden spoon
- Electric Mixer
- Ingredients: cake flour, sugar, baking powder, salt, shortening, milk, vanilla extract, eggs, two cans of frosting, flaked coconut, food coloring, gum drops and black licorice candy

Ingredients:

Cake:

- 2 cups sifted cake flour*
- 1 1/3 cups sugar
- 2 1/2 tsp. Clabber Girl Baking Powder
- 1 tsp. salt
- 1/2 cup vegetable shortening
- 1 cup less 2 Tbs milk
- 1 1/2 tsp. vanilla extract
- 2 eggs, unbeaten

*if all-purpose flour is used instead of cake flour, reduce flour 2 Tbs

Decorating:

- 2 16-oz. cans prepared white frosting
- Red and green food coloring
- One 14-oz. bag flaked coconut
- Black licorice for whiskers and eyebrows
- Gumdrops for eyes and polka-dots on bow-tie

Mixing and Baking Steps:

Read recipe aloud and assign duties according to age and abilities. Preheat oven to 375° F. Spray two 8-inch round cake pans with cooking spray or grease with shortening and dust with flour to prevent sticking. In a large bowl mix together the sifted flour, sugar, Clabber Girl Baking Powder and salt. Drop in shortening; add vanilla and 2/3 of the milk; beat for 2 minutes with an electric mixer. Stop after one minute to scrape the bowl with a wooden spoon and beat another minute. Add eggs and remainder of milk; beat two minutes longer. Pour batter into the two prepared cake pans and bake at 375° F for 25-30 minutes or until cake springs back when touched lightly in the center. After cakes have cooled completely, remove from pans.

Frosting and Decorating:

Divide one can of frosting in half, placing in separate bowls. To one bowl add a few drops of red food coloring to make pink; add green food coloring to the other bowl for bow-tie. Divide the bag of coconut in two and reserve half. Divide the other half and place in two bowls; add a few drops of red food coloring to make pink and green food coloring to the other to make green.

Assemble Cake:

When cakes are cooled, set one aside to use as bunny head. Cut the other cake to form ears and bow-tie. To do this, cut 2 convex shaped ears from each side (see photo); the middle is the bow-tie. Position ears and bow-tie cut-outs against bunny head and wipe away any crumbs that have accumulated. Frost entire head and ears with one full can of white frosting. With a knife or toothpick, trace an oval for the mouth just a little below center of the head (see photo). Use the pink frosting to fill in the mouth and make insides of ears. Use the green frosting on the bow-tie. Place coconut on the frosting: white coconut in white and keep like colors together. Use black licorice to make whiskers and eyebrows. Cut a gumdrop in half for bunny eyes. Use a red or pink gumdrop for bunny nose. Place gumdrops on bow-tie.



History and Traditions

Activity: Easter Traditions Around the World

Conclusion: Easter Bunny Tale / Traditions

1. Before making your Fluffy Bunny Yellow Cake, read *The Adventures of Peter Cottontail* (Beatrix Potter) or teach your child the nursery rhyme.
2. Discuss maintained Easter traditions around the world.
 - **France** has held on to its traditions by giving chocolate eggs (chocolate is the modern choice) on Easter day which is the renewal of nature in spring time.
 - On Easter Sunday in **Italy**, all members of the family exchange Easter eggs, which contain special gifts that are placed inside the egg. On Easter Monday, families go out for a picnic by the sea and many families eat lamb, broad beans and a strong sheep's milk cheese.
 - There are a variety of Easter traditions in **Australia**. Pancake Day is associated with Shrove Tuesday, because pancakes were a dish that could use up perishable food stuffs prior to the beginning of the 40 days of fasting during Lent. Hot Cross Buns have a cross, the symbol of Christ, placed on top of the buns, made either with pastry or a simple mixture of flour and water.



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