

How To Make An Easter Bunny Cake

Anyone who enjoys children will enjoy making this gay Easter bunny. It is made by cutting up a loaf cake, then fitting the parts into a bunny shape held together with frosting and small picks. Coconut, of course, makes the fur and jelly beans the eyes and nose.

EASTER BUNNY CAKE

Prepare one-half package cake mix according to package directions or one-half your favorite layer cake recipe, or use the recipe below for Old-Fashioned Loaf Cake. Four batter into a well greased and floured loaf pan (9 x 5 x 3 inches) and bake in 350 degrees F. (moderate) oven for 25 to 30 minutes; remove from pan and finish cooling on cake rack.

To cut, follow cut lines shown in picture. Trim ears to same size. Trim edges of cake so bunny will stand straight. Stand upright. Slide top piece of cake forward, as illustrated, to form head and body. Fasten two parts of body and ears securely with wooden picks or small skewers.

Frost with no cook frosting rounding out shape of bunny and using a generous amount to form tail. Sprinkle with shredded coconut. Use jelly beans which have been cut in

halves for eyes and ears and make rakish whiskers with licorice strips.

NO COOK

MARSHMALLOW FROSTING

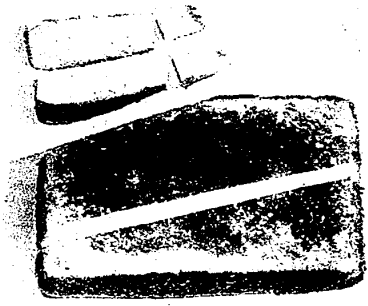
1/4 t. salt
2 egg whites
1/4 c. sugar
3/4 c. light syrup
1 1/4 t. vanilla

Add salt to egg whites and beat with electric or rotary beater until mixture forms soft peaks. Gradually add sugar, about one tablespoon at a time, beating until smooth and glossy. Continue beating and add corn syrup, a little at a time, beating thoroughly after each addition, until frosting peaks. Fold in vanilla extract. Makes enough to cover bunny or will frost tops and sides of two nine-inch layers.

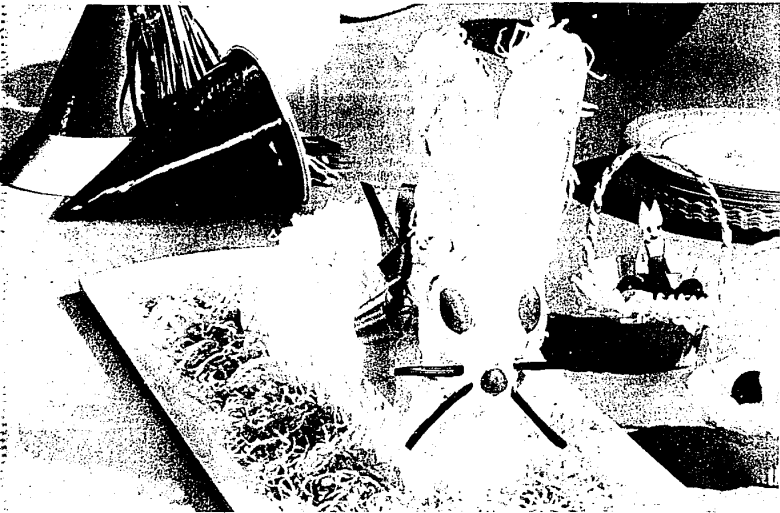
OLD FASHIONED LOAF CAKE

2 1/4 c. sifted cake flour
1 1/2 t. salt
1/2 c. sugar
1/2 t. baking powder
1/2 c. corn oil
1/2 c. water
4 egg yolks
1 1/2 t. vanilla
1/2 t. mace
4 egg whites
1/4 c. sugar

Mix and sift first four ingredients. Make a well and add corn oil, water, egg yolks, vanilla and mace. Beat until smooth and well blended (about one minute). Beat egg whites until stiff but not dry; gradually beat in sugar. Fold into first mixture (do not beat). Turn batter into well greased, waxed paper lined loaf pan (9 x 5 x 3 inches). Bake in 325 degrees F. (slow) oven about 1 1/2 hours or until cake springs back when touched lightly with finger. Cool 15 minutes in pan; loosen with spatula. Remove from pan and complete cooling on rack. Frost with no-cook marshmallow frosting.



FIRST STEP in making easter bunny cake: Slice oblong cake lengthwise on diagonal in two places. Make the smaller upper cut, for large ears, about one inch from top left corner tapering to the middle of the cake. Split piece to make two ears. Start the second cut about one inch from bottom left and extend it to middle of right edge of cake. Trim ears to equal size.



EASTER BUNNY CAKE made with a cake baked in a loaf pan; then cut to form the bunny. The bunny is delicious, of course, but you may want to make a supply of cupcakes in case the children want to keep the precious bunny around for a while.






SECOND STEP: Most ears forward to front and arrange in upright position. Slide large central part of cake forward to form head and body. If necessary, trim edges of cake so bunny will stand straight. Place in upright position on cake plate. Fasten ears and body together with wooden picks or skewers. Spread with no-cook marshmallow frosting.

FOCUS: Suburbia

WEEKEND FEATURE SUPPLEMENT/OBSERVER NEWSPAPERS

What are women in the suburbs doing to fill their leisure hours? How are they beating the high cost of clothing their families and themselves?



Don't miss this weekend's edition of FOCUS: Suburbia. "Patterns in Sewing" tells the suburban sewing story.

observer newspapers

Eggs - English Muffins The Ideal Combination

In the spring, when eggs are plentiful and sensibly priced, consider the egg as the basis for lunch or supper dishes. Creamed egg on toasted English muffins, or egg salad also served on a toasted English muffin. And speaking of English muffins, never overlook the ultimate in classic egg dishes, Eggs Benedict, incomplete without the muffin.

EGGS BENEDICT

4 thin slices ham or Canadian-style bacon
4 English muffins
Margarine or butter
4 eggs
1 recipe speedy hollandaise sauce

Fry or broil ham slices or Canadian-style bacon. Split English muffins by scoring with tines of fork and then gently pulling apart. Toast; spread lightly with margarine. Poach eggs. Arrange ham or bacon on 4 of the muffin halves. Top with poached eggs, then hollandaise sauce. Serve with remaining muffin halves. Makes 4 servings.

SPEEDY HOLLANDAISE SAUCE

2 egg yolks
1/4 t. salt
Dash cayenne or white pepper
1/2 c. margarine or butter, melted
1 T. lemon juice

Beat egg yolks with rotary beater or electric mixer until thick and lemon color. Add salt and pepper. Add 1/4 cup of the margarine, a little at a time, beating constantly. Mix lemon juice with remaining 1/4 cup margarine. Slowly add, a little at a time, to yolk mixture, beating constantly. Serve immediately. To keep warm, place in bowl over warm water. Makes about 3/4 cup.

Eggs Benedict a la Nova Scotia: Use 1/4 pound smoked salmon, thinly sliced, to replace ham or Canadian-style bacon.

CURRIED EGG SALAD

4 hard cooked eggs, chopped
1/4 c. real mayonnaise
1 1/2 T. chopped green pepper
1 1/2 T. chopped pimiento
1/2 t. curry powder
1/4 t. salt
Dash pepper
4 English muffins
Margarine or butter

Mix together eggs, mayonnaise, green pepper, pimiento, curry powder, salt and pepper. Split English muffins by scoring with tines of fork and then gently pulling apart. Toast; spread with margarine. Spoon egg salad mixture on four muffin halves; serve with remaining halves. Makes four servings.



ENGLISH MUFFINS scored and gently pulled apart toast to a peaked goodness with lots of hills and valleys to catch the saucy toppings.