

# BANANA COCONUT EASTER BUNNY CAKE



## Ingredients:

6 eggs  
250 g sugar  
2 tsp vanilla flavour  
250 g flour  
1,5 dl coconut flour  
2 tsp baking powder  
200 g melted butter (chilled)  
3 bananas

2 tb soft butter  
300 g icing sugar  
Water  
Coconut flour  
Raisins

## Instructions:

Heat the oven to 175 degrees C.  
Beat the whole eggs, sugar and vanilla sugar until fluffy egg nog.  
Mix flour and baking powder together and fold gently into the batter alternately with butter.  
Fold the mashed banana into the batter.  
Pour batter into a greased pan and bake the cake at the bottom of the oven for about 55 minutes.  
Let the cake cool on a wire rack.  
Cut the cake in two half's so you have two half circles.  
Mix the soft butter and sugar together and layer it out of the one half of 1 circle.  
Stick the two circles together and place them on a plate with the straight side down.  
Cut the edges a bit round.  
Cut a small piece out of the circle to form a head.  
Make a solid glaze mixture out of the icing sugar and water. Don't let the glaze be too thin, or it will drip of the bunny.  
Add the glaze mixture to the cake and sprinkle the coconut flour over until it's fully covered.  
Dot 2 raisins for eyes and one for the nose.

To make the ears, use the two pieces that were cut off the top. Put a toothpick in to attach them with and you are done.