

# MINI LEMON BUNNY CAKES

## INGREDIENTS

2	Eggs
80g	Granulated sugar
10g	Honey
90g	Cake flour
10g	Almond powder
60g	Unsalted butter
20g	<b>DLA Colarom Lemon</b>
150g	<b>DLA Coklat White Chocolate Compound</b>
	Chocolate coloring (yellow, pink, purple, green)

## PREP:

1. Preheat your oven to 170 degree Celsius. Melt the butter in the microwave and set aside. Grease your molds with butter or baking spray.

## METHOD:

1. Start by making the cake batter. Add eggs, granulated sugar and honey in a bowl and heat in a water bath while whisking. When it gets warm, remove it from the water bath and whisk it some more until the mixture become lighter in color.

2. Sift the cake flour and almond powder, add it to the egg mixture and mix with a spatula.

3. Add in the melted butter and DLA Colarom Lemon. Pour the batter into each molds and bake for 15 minutes in an oven preheated to 170 degrees.

4. While the mini cakes are baking, melt the DLA white chocolate compound, put about 3 tablespoons in a piping bag and create rabbit ears on a baking sheet covered in parchment paper. Let harden fully before use.

5. Once the cakes are baked and complete cool, dip one side in the melted chocolate.

6. Create a small slit at the top of the cake and inside the rabbit ears together with a small amount of melted chocolate to prevent from falling off.

7. Color the excess white chocolate with your choice of chocolate colorings and draw any pattern desired.

## FEATURED PRODUCTS



Ivana 30%  
White Chocolate



Colarom  
Lemon