

Bunny Butt Funfetti Cheese Ball Dip (No-Bake Easter Dessert Everyone Loves)

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OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Cheese Ball:

- 2 (8 oz) blocks cream cheese, softened
- 1 box Funfetti cake mix (heat-treated; see note below)
- 1 teaspoon vanilla extract
- 1 cup white chocolate chips, melted and slightly cooled
- 1 cup white or confetti sprinkles (plus extra for coating)
- 1 bag pink M&M's (for the feet)
- 1 large marshmallow or white candy ball (for the tail)

For Serving:

- Graham crackers
- Vanilla wafers

DIRECTIONS

1. **Heat-Treat the Cake Mix:** Preheat your oven to 350°F. Spread the cake mix on a baking sheet and bake for 5 minutes. Allow it to cool completely.
2. **Make the Creamy Base:** In a large mixing bowl, beat the softened cream cheese until smooth and fluffy.
3. **Add the cooled cake mix and vanilla extract.** Beat until fully combined.
4. **Pour in the melted white chocolate and mix until smooth and creamy.**
5. **Fold in 1 cup of sprinkles gently.**
6. **Shape the Bunny:** On a serving platter:
7. **Form most of the mixture into one large round ball for the bunny's body.**
8. **Shape two smaller oval balls and press them against the base to create the feet.**
9. **Don't worry about perfection-the sprinkles will hide minor imperfections.**
10. **Decorate:** Cover the entire bunny shape with additional sprinkles, gently pressing them in so they stick.
11. **Press pink M&M's onto the smaller ovals to resemble paw pads.**
12. **Attach a marshmallow or white candy ball at the back as the fluffy tail.**
13. **Chill:** Refrigerate for at least 1 hour to firm up before serving.

SWAPS & NOTES

& Swaps Heat-treating cake mix is essential.

Spread the dry cake mix on a baking sheet and bake at 350°F for 5 minutes.

Let it cool completely before using.

Swap ideas: Use strawberry cake mix for a pink bunny version.

TIPS FOR SUCCESS

Make sure the cream cheese is fully softened to avoid lumps.

Let the melted white chocolate cool slightly so it doesn't melt the cream cheese.

If the mixture feels too soft to shape, chill it for 20-30 minutes before forming the bunny.

Use disposable gloves when shaping-it makes the process cleaner and easier.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bunny-butt-funfetti-cheese-ball-dip-no-bake-easter-dessert-everyone-loves/>