

de leukste taarten shop



Easter bunny cake topper

Els Vreezen from Bomma's Bakhuys has made this Easter bunny cake topper, super fun to complete your cake, cake or other baking for Easter. This fun Easter topper is super fun to make for the Easter days and ideal to make together with the kids

Boodschappenlijstje



FunCakes Sugar Paste Bright White
250g

F20100
€2.85



FunCakes Colour Dust Soft Pink

F45210
€3.49



Renshaw Flower & Modelling Paste
White 250g

R01952
€3.69



PME Edible Glue (Petal glue) 60g

104FP006
€3.55

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Crisco Shortening All-Vegetable 450g

23913
€10.75



Dekofee Tool #6

DF0655
€5.85



PME Brush Craft set/5

CB1007
€7.39



Ingredients

- FunCakes Edible Color Powder Light Pink
- FunCakes fondant white 250g
- RD ProGel Edible Gel Color Gel Grey
- RD ProGel Edible Gel Pink
- Renshaw Flower & Modeling Paste - White 250g
- PME Edible Glue
- Crisco Vegetable Grease 450g

Supplies

- Dekofee Stainless Steel Modeling Tool #6
- PME Decoration Brushes Set/5
- FMM Modeling Tools Knife/Scriber
- Wilton Rolling Stick with Rings 22.5cm
- PME Workboard Non-Stick medium 30x25 cm
- FMM Modeling Tools Ball S/L

Step 1: Fondant colors

You can make this Easter Bunny topper using white Renshaw flower and modeling paste which you can color with RD ProGel edible food coloring. You can mix the pro gel colors together to get a desired color, we recommend using the base colors for this. You get the best results by mixing the colors through the fondant and then letting it rest for a while. For a more intense color, it is best to



color the fondant a day before use, this allows the color to soak into the fondant well.

Step 2: Creating accents

You can add accents to the Easter bunny topper with edible color powder (think blush, shadow, etc.). Use only a little bit of the edible color powder for the accents, because all the powder once on it won't come off.

Before applying the accents it is best to dab the brush clean on a tissue, that way there is still enough on the brush to apply depth to the figure. You can continue this until you get the desired result.

Step 3: Tools

The working tools consist first of all of a firm mat on which the fondant can be cut into the desired shape. You can also use a short rolling stick, a cutter, a dresden tool, a ball tool and cocktail sticks to make the Easter bunny topper.

Step 4: Rolling out fondant

Before rolling out the fondant, you can sprinkle a little crisco on your work surface so that the fondant doesn't stick. Tip: also sprinkle a little on your hands when you are modeling, so that the modeling paste does not stick too much on your hands.



Step 5: Attaching the cake topper

For the firmness of the cake topper, you can use cocktail sticks that you insert into the figure and then stick into the cake, cake or baking, so that the figure stays firmly in place. You can attach all fondant parts together using our edible glue.