



## Easter Cake with Deco Melt Bunny

Let this Easter cake with cute Easter bunnies be the shining centrepiece at your Easter brunch. This delicious cake is made with FunCakes Mix for Biscuit Deluxe, covered with marzipan and decorated with buttercream. Perfect to finish off brunch with a delicious piece of cake!

## Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe  
500g  
F10100  
€4.95



FunCakes Mix for Buttercream 500g  
F10125  
€5.09



FunCakes Deco Melts Yellow 250g  
F25115  
€4.55



FunCakes Deco Melts Black 250g  
F25150  
€4.55



FunCakes Ready Rolled Sugar Paste  
Disc Spring Green 430g  
F20720  
€8.49



FunCakes Food Colour Gel Bright  
Green 30g  
F44155  
€3.65



FunCakes Flavour Paste Lemon  
Meringue 100g  
F56310  
€6.25



FunCakes Sugar Decorations Little  
Flowers set/32  
F50170  
€3.99



FunCakes Decorating Bags 30cm pk/10  
F85100  
€3.25



Wilton Standard Adaptor/Coupler  
03-3139  
€1.35



Wilton Recipe Right Non-Stick Cooling  
Grid 40x25cm  
03-3136  
€6.85



Wilton Decorating Tip Multi-open #233  
02-0-0153  
€2.35



Wilton Cake Leveler 25cm  
03-3105  
€11.65



Wilton Extra Deep Round Cake Pan  
Ø15x10cm  
129001701  
€12.85



Dr. Oetker Pastry Brush with Wooden Handle 19,5x2,4cm

DRO1638  
€3.49



Cake Star Chocolate Bunny Mould

C84869  
€9.35



Dr. Oetker Fondant Smoother set/2

DRO1040  
€6.99

## Ingredients

- FunCakes Mix for Buttercrème 200 g
- Baking Mix for Sponge Cake 150 g
- FunCakes Food Colour Gel Bright Green
- FunCakes Deco Melts Yellow
- FunCakes Deco Melts Black
- FunCakes Flavour Paste Lemon Meringue
- FunCakes Sugar Decoration Little Flower Mix Set/32
- FunCakes Bake Release Spray
- FunCakes Roll Out Marzipan Disc Green
- Easter sugar eggs
- Chocolate bunny's
- 250 g Butter
- 215 ml water
- 3 eggs (approx. 150 g)

## Supplies

- FunCakes Decorating Bag 30 cm
- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Small Cake Leveler -25cm-
- Wilton Decorating Tip #233
- Wilton standard Adaptor/ Coupler
- Oetker Fondant Smoother Set/2
- Oetker Pastry Brush with Wooden Handle 19,5x2,4 cm
- Cake Star Chocolate Bunny Mould

## Step 1: Bake the sponge cake

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pan with baking spray. Prepare 150 g FunCakes Mix for Sponge Cake Deluxe, as directed on the package. Spoon the batter into the baking pan and bake the sponge cake for about 30-35 minutes until done. Immediately after baking, dump onto the cooling grid and leave to cool.

## Step 2: Prepare the buttercream

Prepare 200 g FunCakes Mix for Buttercream according to the instructions on the package. Flavour the buttercream with the Lemon Meringue flavouring paste and colour it light green with the colouring gel.

## Step 3: Cut and fill the cake

Cut the biscuit 2x with the cake leveler and fill and spread all around with buttercream. Let this set in the fridge for half an hour.

#### **Step 4: Line the cake with marzipan**

Line the cake with the marzipan and make it nice and smooth, using the smoothers.

#### **Step 5: Make the Deco Melt Bunny**

Melt the yellow FunCakes Deco Melts in a bowl in the microwave, as indicated on the packaging, and spread into the mould using a brush. Leave to set in the fridge and repeat the process 2 or 3 more times.

Carefully remove the bunny from the mould. Smooth the edges of the bunny on a warm plate and stick them directly onto each other. Using a small brush or cocktail stick, give the bunnies a black eye with melted Deco Melts. If you like, you can put a ribbon around the neck.

#### **Step 6: Decorate the cake**

Put the remaining green buttercream in a piping bag with adaptor and decorating tip #233. Pipe the entire top of the cake with grass. Put the Easter Bunny with some small chocolate bunnies on top of the cake and decorate further with some small sugar eggs and the FunCakes Sugar flowers. If you have enough buttercream left, you can also decorate the bottom edge with blades of grass, eggs and flowers.

#### **Step 7: Enjoy this Easter Cake during brunch!**

*This recipe is made possible by FunCakes.*