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Easter bunnies

These cute Easter bunnies are great for Easter! The bunnies are easily made with the Wilton Mini Wonder Mold. This recipe is also great to make with children.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Fondant Bright White 1kg

F20500
€9.49



FunCakes Food Colour Paste Pink 30g

F45035
€2.69



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.95

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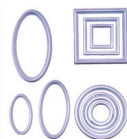
Wilton Cake Leveler 25cm

03-3105
€11.65



Patisse Cooling Grid Round 32cm

01320
€7.19



FMM Cutter Geometrical

CUTGEO
€6.99



PME Spatula Straight Mini 15cm

PK1010
€4.45



Ingredients

- FunCakes Baking mix for Biscuit Deluxe 500 g
- FunCakes fondant white 1 kg
- Funcakes Bake Release Spray 200 ml
- FunCakes Edible Dye Pasta Pink
- FunCakes Soft Sugar Beads Medium Black Gloss
- RD Essentials Edible Glue
- 3 eggs
- 21 ml water
- Jam of your choice

Supplies

- Cake rack round 32 cm
- PME Mini Round Plunger
- FMM Geometric Stick Set/10
- FMM Modeling Tool Knife/Scriber
- Wilton Rolling Stick 50 cm
- PME Lily Plunger Exciter Medium Set/2
- PME Mini Palette Knife 15 cm
- Wilton Cake Saw

Step 1: Bake the Baking Mix for Biscuit Deluxe

Make sure all ingredients are at room temperature. Preheat the oven to 175°C (hot air oven 160°C). Mix 210 grams of FunCakes mix for Biscuit Deluxe with 3 eggs and 21 ml water in a bowl. Beat for 7-8 minutes on the highest speed, then 2-3 minutes on low speed. Grease the Mini Wonder Mold



with cake release and divide the batter between the molds. Bake the mini cakes for about 40 minutes until done. After baking, dump the cakes onto a wire rack and let cool.

Step 2: Biscuit filling

Using a cake cutter, cut the cookies and fill them with jam of your choice. Using a palette knife, spread the cookies with jam.

Step 3: Coating the cookie

Roll out the fondant on a work surface dusted with powdered sugar and line 2 balls with it. Cut away excess fondant with a knife/scribertool. Color a small piece of remaining fondant pink and the rest brown. Using the brown fondant, coat the other ball.

Step 4: Cut out body parts

Make a tail and two hind legs from 3 balls of white fondant. Roll out a piece of pink and cut out two paw pads with the medium oval cutter. With the round plunger, cut out 6 toes. Stick this on the paws.

Roll out a piece of white and cut out 2 white ears with the large lily plunger and 4 pink ears with the medium lily plunger. With the large lily plunger also cut out 2 ears from brown. Stick 2 pink in the brown ears and 2 in the white ones. Glue the ears onto the bunnies as you see fit.

Step 5: Finishing the face

Stick the ears onto the rabbits as you see fit. Using your thumb, gently push the eye cavities into the cakes and press a black pearl into them. Make cheeks from small balls that you flatten and make



holes in them with the back of the knife. Make two small noses out of pink and stick them on the faces. If necessary, make eyebrows and hair from rolls of fondant.

Step 6: Enjoy your Easter bunnies!