

de leukste taarten shop



Hippie Easter bunny cake

Susana Gonzalez from Fantastic Cakes made a great Hippie Easter Bunny Cake for us. This colorful Easter cake is super fun to make for the Easter days and ideal to prepare together with the kids.

Boodschappenlijstje



FunCakes Mix for Carrot Cake 500g

F10160
€4.89



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Flavour Paste Caramel
Toffee 100g

F56150
€5.55



FunCakes Food Colour Paste Sky Blue
30g

F45055
€2.69

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FunCakes Food Colour Paste Yellow 30g

F45010
€2.69



FunCakes Food Colour Paste Pink 30g

F45035
€2.69



FunCakes Food Colour Paste Green 30g

F45060
€2.69



FunCakes Fondant Bright White 1kg

F20500
€9.49



FunCakes Fondant Raven Black 250g

F20135
€2.85



FunCakes Fondant Pastel Yellow 250g

F20230
€2.85



FunCakes Fondant Pastel Pink 250g

F20240
€2.85



FunCakes Confetti XL Pastel 55g

F52020
€3.45



PME Edible Glue (Petal glue) 60g

104FP006
€3.55



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Patisse Disposable Piping Bags 41cm pk/24

02435
€5.85



Patisse Cooling Grid Round 32cm

01320
€7.19

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Patisse Baking Paper Round 23cm
pk/20

P01709
€2.79



JEM Nozzle Hair/Grass Multi-Opening
Small #233

NZ233
€1.45



JEM Tool 12 Petal Frill & Half Round

109SE012
€4.19



PME Plain Edge Extra Tall Side Scraper

PS42
€6.69



PME Plunger Cutter Flower Blossom
set/4

FB550
€10.69



Ingredients

- FunCakes Baking Mix for Carrot Cake 500 g
- FunCakes Confetti XL Pastel
- FunCakes White fondant 1 kg
- FunCakes Edible Colorant Pastel Pink
- FunCakes Rolfondant Pastel Pink
- FunCakes Rolfondant Pastel Yellow
- FunCakes Edible Pasta Dye Green
- FunCakes Edible Pasta Yellow
- FunCakes Cake Black
- FunCakes Edible Pasta Colorant Light Blue
- FunCakes Flavor Pasta Caramel Toffee
- FunCakes Mix for Bavarois Natural
- PME Edible Glue

Benodigdheden

- PME Palette Knife Straight 29 cm
- JEm Small Hair/Grass Multi-Opening Nozzle #233
- FunCakes Cake Cartons Silver/Gold - Round - 30 cm
- Patisse Disposable Piping Bags 41 cm
- RD Edible Pen - Black
- Patisse Cake Rack Round 32 cm
- PME Extra Long Plastic Scraper
- JEM Drop Flower Nozzle #1B



- Patisse Baking Paper Round 23 cm
- JEM Friller Hemispherical Decorating Tool
- PME Blossom Plunger Cutter Set/4
- Wilton Nozzle #1M Open Star

Step 1: Make the Easter Bunny topper

To do this, make an oval shape with fondant (this will be the body of the Easter Bunny) and 2 small pieces of fondant with notches (these will be the feet). Next, knead two small pieces of pink fondant for the pads under the Easter Bunny's feet and make a long piece for the arms. Cut the piece for the arms into 2 equal parts and glue it to the body together with the feet. Then make an Easter egg from a small piece of yellow fondant and stick Easter decorations on it as you wish, for this you can use for example the Easter medley from Funcakes. Attach the egg between the arms of the Easter bunny and then make a pink ball for the tail (which you attach to the back). You can then use a tool or toothpick to make dashes in the tail to add texture.

The head you make using a round ball of fondant (which is slightly larger than the body). The Easter ears can be made using oval shapes. Make two pink ovals (slightly smaller than the white ovals) and glue them both in the center of the ears for depth. Make 2 holes on the sides of the head and glue the ears in. You can fold one of the ears forward for more movement.

Flatten two white and two pink balls of fondant for the muzzle, and attach to the muzzle. With a toothpick, make holes on the white balls, this is where the pupils will go. To do this, stick two black



balls on the white balls as eyes.

Then, with an edible marker, draw the mustache and eyelashes on the muzzle. Place a stick in the body and on it the Easter head. You can also use the fondant to make various flowers to place around the ears as a crown. Finally, you can make glasses, eyebrows blush etc. with fondant of your choice.

Step 2: Baking Carrot Cake

To do this, preheat the oven to 175°C (hot air oven 160°C). Process the ingredients at room temperature. Mix 500 g Funcakes carrot cake mix with 80 ml water, 3 eggs, 150 ml vegetable oil and 150 g grated carrot. Add chopped walnuts and/or soaked raisins as desired. Mix the batter gently for 5 minutes and pour into a 20 cm square or 22 cm round (lined with baking paper and greased) baking pan. Bake the cake in the center of the oven for about 50-60 minutes.

Step 3: Preparing the Bavarian cream

Whip 250 ml of whipped cream until fluffy, mix 50 g of mix for bavarois with 60 ml of lukewarm water and carefully fold this mixture directly into the whipped cream. For extra flavor add a little FunCakes flavor paste caramel, then let this mixture set in the fridge for 10 minutes.

Step 4: Prepare butter cream



Mix 150g mix for buttercream with 125 ml water with a whisk and leave this mixture to set for at least 1 hour at room temperature. Beat 150g unsalted (cream) butter in about 5 min until creamy. Add the mixture to the butter in portions, mixing completely each time before adding the next portion. Mix through until smooth (approx. 10 min.). At the end, add a small amount of FunCakes yellow food coloring to color the buttercream yellow and spatula it through the cream (until it has prepared the desired color) and let the mixture rest for a while (do not put it in the fridge!).

Step 5: Cake filling and icing

When the carrot cake is done, let the cake cool completely on a cake rack and once cool, fill the cake with the made bavarois mixture (this will be 1 or 2 layers as desired).

Then spread the cake with the yellow made buttercream. After icing, make 1 more mixture of buttercream, for this you can follow the directions as above for a mixture.

Step 6: Cake decorating

After making the buttercream, divide the mixture into 4 equal containers and color them yellow, green, blue and pink with our FunCakes coloring agents. Then put the mixtures in piping bags with different nozzles in them such as: #1B, #8B, #233. Then use the different nozzles to pipe rosettes, drop flowers and flowers on the side of the cake. Then use the PME sugar pearls to stick in the center of the flowers. Using green buttercream and the grass nozzle (#233), spray grass on which the made topper can stand. Then sprinkle pastel confetti on the bottom of the cake and around the



topper.

Finally, finish the top edge of the cake with FunCakes' Easter medley sprinkles.