



Recipe: Easter Bunny Egg

Complete your Easter Table with this adorable Easter Bunny Egg. With this recipe you can make this egg, made from Deco Melts, all by yourself. Decorate the egg with fondant and Royal Icing.

Boodschappenlijstje



FunCakes Deco Melts White 1kg

F25215
€13.08



FunCakes Sugar Paste Bright White 250g

F20100
€2.28



FunCakes Sugar Paste Pastel Pink 250g

F20240
€2.28



FunCakes Sugar Paste Raven Black 250g

F20135
€2.28



FunCakes Food Colour Gel Pink 30g

F44110
€2.84



FunCakes Edible Glue 22g

F54750
€1.80



FunCakes Food Colour Gel Yellow 30g

F44115
€2.84



FunCakes Food Colour Gel Bright Green 30g

F44155
€2.84



FunCakes Food Pen Black

F45500
€2.44



Wilton Disposable Decorating Bags pk/12

03-3111
€5.95



Wilton Decorating Tip Open Star #022

02-0-0295
€1.35



Cake Star Mould Cracked Half Egg Large set/2

C84833
€9.09

Ingredients

- FunCakes fondant White 250g
- FunCakes Rolfondant Pastel Pink 250g
- FunCakes Rolfondant Black 250g
- FunCakes Edible Gel Dye clear green
- FunCakes Edible Gel Gel Dye yellow
- FunCakes Edible Gel Black
- FunCakes Edible Gel Dye pink

Supplies

- Wilton rolling pin with rings 22,5cm
- Patisse Plunger Cutter heart set/3
- PME Lily Plunger Cutter Medium Set/2
- Cake Star Chocolate Template Easter Egg Large Set/2
- PME mini oval Plunger Cutter Set/4
- Wilton Disposable Syringe Bags 30 cm, pk/12
- FunCakes Edible Glue, 22g
- Wilton Nozzle #022 Dropflower

Step 1: Modeling the ears

Make the ears a day in advance so they can dry well. Roll out a piece of Bright White Rolfondant from FunCakes into a sheet 2mm thick and using the widest size of the PME Lily Plunger Cutter set, cut out two ears. Also roll out some Pastel Pink fondant from FunCakes into a 2mm thick piece and cut out two pieces with the narrow Lily Plunger. Stick the pink piece on the white ears with the FunCakes Edible Glue and let it dry on a piece of kitchen paper. If necessary, shape the ears a bit.

Step 2: Making the egg

Melt FunCakes' Extreme White Deco Melts in the microwave at 450W, stirring occasionally. When the Deco Melts are almost melted, remove the container from the microwave and stir away any visible bits into the warm Deco Melts. Pour some of the Deco Melts into both parts of the Cake Star Mould Cracked Half Egg Large and pour out the excess. Place the two halves in the refrigerator for about 10 minutes and repeat again. Remove the halves from the mold and stick them together with some Deco Melts.

Step 3: Modeling the feet

Make the hare's feet by rolling two equal pieces of Bright White Rolfondant slightly drop-shaped between your hands. Then press the feet slightly flat. Using a sharp knife, give the feet toes.

Step 4: Decorate the Easter Bunny egg

Stick the egg with some Renshaw Royal Icing on the feet. Color some icing in 3 colors with FunCakes' Edible Funcolors Gel and put separately in 3 disposable piping bags with Wilton Decorating Tip #022. Pipe tufts on top of the egg and put the ears in here. Roll out some Raven Black Rolfondant into a thin sheet and cut 2 large ovals out of this. Roll out some Bright White fondant and cut out pupils with the PME Miniature Oval Plunger. Glue the pupils on the eyes with FunCakes Edible Glue. Stick the eyes on the head with some Royal Icing and draw eyelashes with the FunCakes Black Edible FunColours Brush Food pen. Color the cheeks pink with a brush and the Soft Pink Edible FunColours Dust from FunCakes. Roll out a piece of Pastel Pink Rolfondant into a sheet and using one of the Patisse Plunger Cutter Heart, cut out a heart for the nose. Stick the heart onto the head with some Royal Icing.

Step 5: Enjoy!