



MATERIALS

- 100g White Satin Ice Fondant
- 100g Baby Pink / Pink Satin Ice Fondant
- Roberts Confectionery Raspberry Flavour Colour
- Buttercream Icing
- 12 Vanilla Cupcakes
- Small & Medium Leaf cutter
- Ball Tool
- Fondant Foam Pad
- Roberts Confectionery Pink Polkadot Cupcake Papers
- Piping Bag
- 1M Piping Nozzle

TIP
Bunny Ears are best
made 1-2 days
before making
cupcakes



Step 1

Roll White Satin Ice fondant.

Step 2

Cut Bunny Ears using the medium leaf cutter.

Step 3

Place onto the foam pad. Use the ball tool to smooth edges.

Step 4

Roll Pink Satin Ice fondant. Cut Bunny Ears using the small leaf cutter.

Place onto the foam pad. Use the ball tool to smooth edges.

Using a dab of water attach each pink ear to the center of the white Bunny Ear.

Step 5

Fold the sides at one end into the center to create a life like ear.

Place onto paper towel to set hard.

Step 6

Flavour your buttercream icing with a few drops of Roberts Confectionery Raspberry Flavoured Food Colour.

Step 7

Pipe a generous amount onto each cupcake.

Step 8

Top with Bunny Ears.

Happy Easter & happy baking everyone!



We've used Roberts Confectionery
Baby Pink Polkadot cupcake papers!



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