



MATERIALS

Makes 6 cupcakes

- ✿ 125g White Satin Ice
- ✿ 125g Pink Satin Ice
- ✿ 20g Black Satin Ice
- ✿ 5cm round cookie cutter
- ✿ 6cm long diamond cutter
- ✿ Round piping tip No. 12
- ✿ Black edible pen
- ✿ Edible glue/water
- ✿ 6 Vanilla cupcakes
- ✿ Buttercream Frosting tinted with Roberts Confectionery Raspberry Flavoured Food Colouring

These Cupcake Toppers are best made the day before so they have time to dry & harden.

STEP 1

Roll the **White Satin Ice** approx. 21 x 16 cm. Use the **round cookie cutter** to cut 6 circles. Use the lollipop stick to make two indents ready for the eyes. Place onto paper towel. Set aside to dry.

STEP 2

Roll the remaining **White Satin Ice** approx. 19 x 9cm. Use the **diamond cutter** to cut 12 ears. Use the ball tool to rub down the center of each ear to widen slightly.

STEP 3

Roll the **Pink Satin Ice** approx. 21 x 16 cm. Use the **diamond cutter** to cut 12 ears. Press the small end of the piping nozzle into the remaining fondant and cut 6 noses. Remove the excess. Place the diamond cutter over the top of each pink bunny ear a little lower this time and recut to make a slightly smaller ear shape.

STEP 4

To assemble the bunny ears paint a thin layer of edible glue/water on one side of the pink fondant ear and attach to the white ear placing it slightly lower to create a border around the outside.

STEP 5

Use your fingers to pinch the two sides together at one end to create a slight fold. Repeat this step to create 12 ears. Place onto paper towel to dry.

STEP 6

Paint a tiny dab of edible glue/water onto the middle of your bunny face and attach the pink nose.

STEP 7

Roll 12 tiny balls of **Black Satin Ice**. Use a fine tip paintbrush to dab a tiny dot of edible glue/water into the indents on your bunny face. Carefully attach the eyes then leave to dry. Use the **Edible Black Pen** to carefully draw a mouth and whiskers. Leave to dry.

STEP 8

Pipe a generous amount of Buttercream Frosting tinted with **Roberts Confectionery Raspberry Flavoured Food Colouring** on top of each cupcake. Poke two bunny ears into the top of the icing then place a bunny face on an angle in front of the ears.

