



MATERIALS

Makes 6 Easter Chicks

- ❖ 125g White Satin Ice
- ❖ 50g Orange Satin Ice
- ❖ 50g Black Satin Ice
- ❖ ¼ tsp Roberts Confectionery Yellow Powdered Food Colour
- ❖ 5cm Round Cookie cutter
- ❖ Small Leaf cutter
- ❖ Small Star cutter
- ❖ No. 10 Round Piping nozzle
- ❖ 6 Vanilla Cupcakes
- ❖ Buttercream Frosting tinted with Roberts Confectionery Passionfruit Flavoured Food Colouring

STEP 1

Roll a small amount of **White Satin Ice Fondant** into 12 tiny balls. Gently flatten with your finger. These will be used for the whites of the eyes.

STEP 2

Colour the remaining white fondant with the **Roberts Confectionery Yellow Powdered Food Colour** and roll approximately 21cm x 16cm. Use the **round cookie cutter** to cut 6 discs.

STEP 3

Use the **small leaf cutter** to cut 12 wings. Use a sharp knife to cut 6 x V shapes to use for the top of the chicks head.

STEP 4

Roll the **Orange Satin Ice** approximately 21cm x 16cm. Cut 6 small triangle to create the beaks. Take the **small star cutter** and cut 12 stars. These will become the feet.

STEP 5

Pick up a star with your fingers and join 2 points together to create a web like foot.

STEP 6

Roll the **Black Satin Ice** to a thickness of 2-3mm. Use the small end of the piping nozzle to cut 12 eyes. Hold each disc between your fingers and gently mould into a slight oval shape. Use edible glue or water to attach the whites of the eyes to the black dot.

STEP 7

Using edible glue or water, attach the wings, beak and eyes and to the front of yellow disc. Attach the feet and feathertop behind the yellow disc to give a neat finish. Leave to dry.

STEP 8

Pipe a generous swirl of buttercream frosting tinted with **Roberts Confectionery Passionfruit Flavoured Food Colouring** on the top of each cupcake. Gently place your Easter Chicks on top of each cupcake.

Tip: For best results make your Easter Chicks in advance so they have time to dry and harden. This way they will sit nicely on your cupcakes.

