

## HOW TO MAKE A CUTE FONDANT EASTER BUNNY

In this tutorial I will show you how to make a cute fondant bunny to use as an Easter topper for your cake or cupcakes. This tutorial was based on a bunny I used for a cake – you would need to make the bunny smaller to use on cupcakes.



### ITEMS YOU WILL NEED:

- 50% fondant / gum paste mix in dark and light brown, pink, white and black
- Non-stick work board and non-stick baking paper
- Ball tool
- Blade tool or sharp knife
- Medium and small - round and oval cutters
- Toothpick
- Paint brush
- Edible glue

### STEP 1

Knead some dark brown fondant until soft and pliable and then form into a ball (in this example the ball was approximately 4cm in diameter) and stick the toothpick into the centre.



### STEP 2

Using the dark brown fondant again, roll out a small ball (approximately 1 cm diameter). Flatten with your finger to create an oval shape. Using the blade tool or knife, mark 2 cuts to form the feet and then gently shape to create your foot. You will need to make 2 of these.



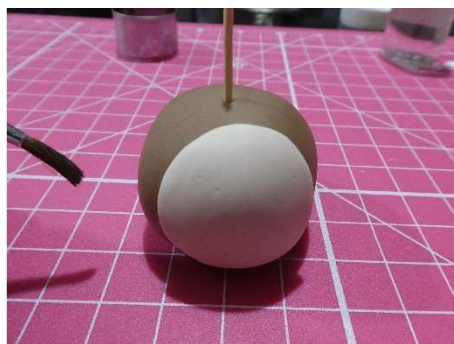
### STEP 3

Knead and soften a small amount of pink fondant and roll out thinly. Cut out 2 small circles and glue to the bottom of the feet. Take a very small amount of pink fondant, roll into a tiny ball and glue onto the toes of the foot. Press down with the ball tool to flatten and form the toe pads. Put aside to dry.



### STEP 4

Knead and soften the light brown fondant, roll out a small piece and cut out a large circle. Glue this to the ball to form the bunny's belly.



### STEP 5

Using the dark brown fondant, roll out a ball slightly bigger than the belly. In this example it was approximately 5 cm in diameter. Shape into a rounded triangle as per photo below (this will be the head of the bunny).



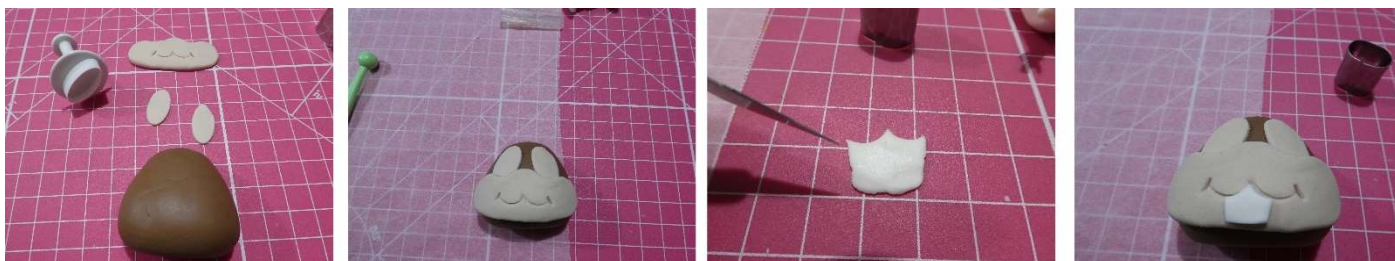


## STEP 6

Roll out a small amount of light brown fondant into a sausage shape – it needs to be slightly smaller than the widest part of the head. Flatten and shape as per the photo below. Use the small circle cutter and blade tool to mark the mouth.



Cut out 2 small ovals in the light brown fondant and then glue these and the mouth onto the head as shown below. Roll out a small piece of white fondant and cut out a tooth. I used the small circle cutter and the blade to do this. Glue just under the mouth.



## STEP 7

Cut out 2 small circles and glue on the face as per photo below. Then roll out 2 small balls of dark brown and flatten, then 2 smaller balls of black fondant and glue down. Use a very small amount of white fondant to finish off the eyes. Glue onto the face as per photo's below.



## STEP 8

Cut out a small pink circle, cut out a moon shape from this circle and glue onto the face for the nose.





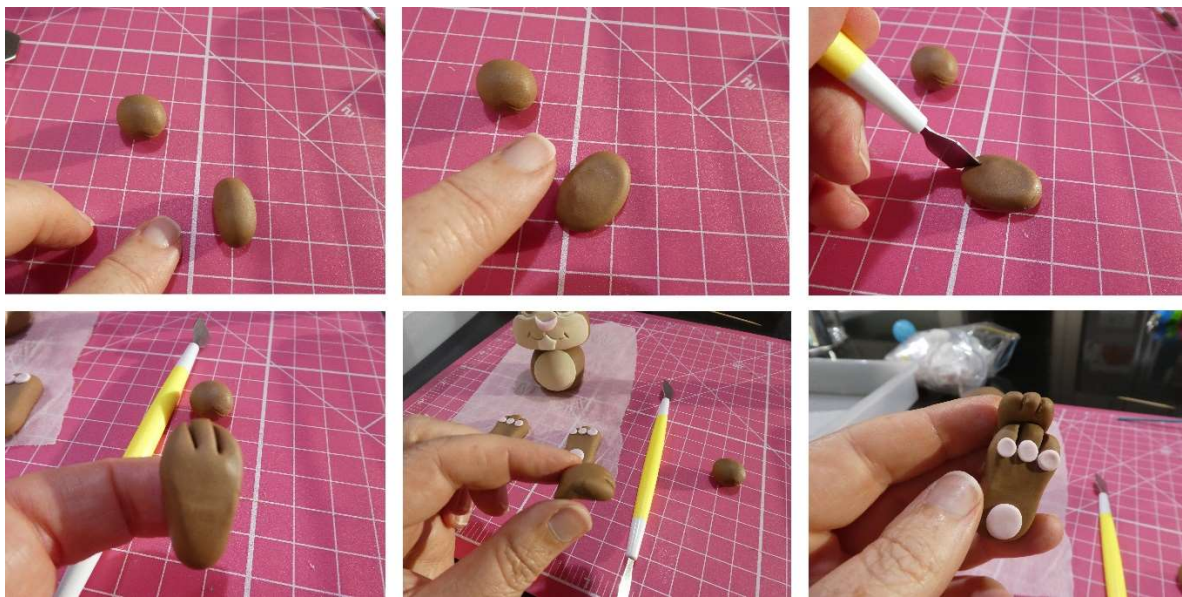
### STEP 9

Glue the head onto the body.



### STEP 10

Roll out a small ball of dark brown fondant – smaller than the ball used to make the feet. Flatten and mark as per the feet. Shape into a paw as per photos below – bend the paw over and glue to a foot. You will need to make 2 of these.



### STEP 10

Glue the foot / paw combination to the bunny's belly as shown below.



## STEP 10

To make the ears roll out dark brown fondant and cut out 2 medium ovals, then cut out 2 smaller pink ovals. Using the roller roll out the fondant ovals so they are elongated. Pinch at one corner and glue onto the head as per photos below. Allow the bunny to dry for at least a few hours before using on your cake or cupcakes.

