

## HOW TO MAKE A VERY 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 Easter cake. This tutorial was based on a bunny I used for a cake – you could make smaller bunnies to use on cupcakes.



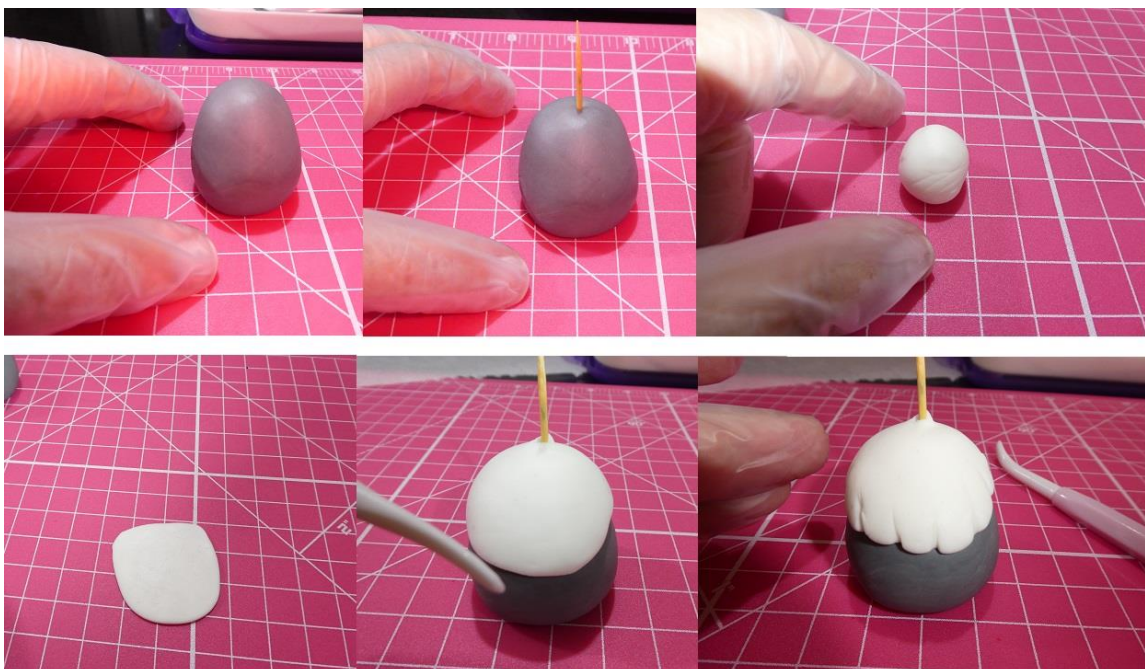
### ITEMS YOU WILL NEED:

- Fondant in grey, pink, white, tan and black
- CMC powder
- Non-stick work board and non-stick baking paper
- Small rolling pin
- Ball tool
- Veining tool
- Blade tool or sharp knife
- Medium and small - round and oval cutters
- Toothpick
- Paint brush
- Edible glue

### STEP 1

Knead some grey fondant with a small amount of CMC powder until soft and pliable and then form into an egg shape (in this example the shape was approximately 4cm in diameter) and stick the toothpick into the centre.

Knead a small ball of white fondant and roll into a rounded oblong shape, glue this over the top of the egg shape and using the veining tool create a fluffy look to the bunny's belly.



## STEP 2

Using the grey 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 into 2 small circles, flatten 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. Glue onto the bunny's belly as shown below.



## STEP 4

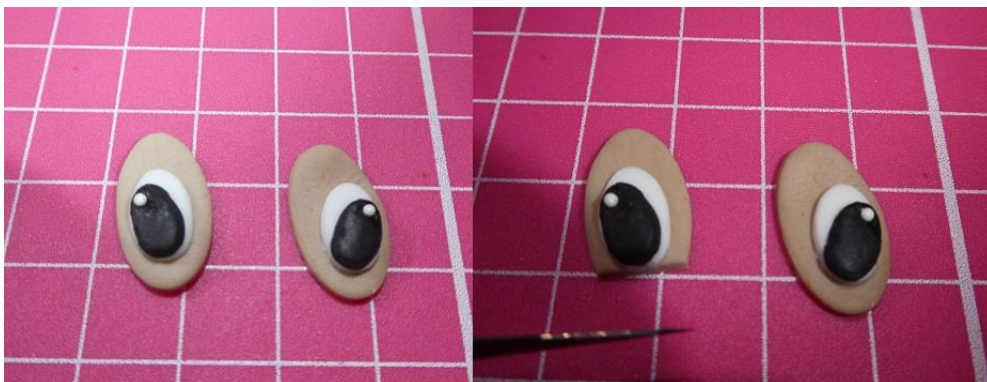
Roll out 2 pieces of grey fondant into 2 sausage shapes about 3 cm long. Flatten one end and using the blade tool cut in 2 lines to form the paws. Using your fingers squeeze the opposite end of the paw – you need to flatten the end so you can glue the paws to the body as per the detailed photos below.





### STEP 5

Roll out a small amount of the tan fondant and cut out 2 ovals – these were about 1 cm height. You then need to cut out 2 smaller ovals in white and 2 in black as per the photos below. Glue them all together and place a small piece of white in the corner as the reflection (I started with 1 piece and then added another after I had put the eyes on the head but you don't need to do this) Cut a small section off the bottom of the eyes as per the photo below.



### STEP 6

Roll a ball of grey fondant to form the head – this was approximately 3cm in diameter. Glue on the eyes and then glue onto the body.



### STEP 7

Roll out some white fondant and cut out 2 ovals – these were approximately 2 cm high. Using the end of the veining tool create some whiskers and glue the 2 ovals together.



### STEP 8

Cut a larger oval out of the white fondant and shape as per the 2<sup>nd</sup> photo below – this will form the muzzle.

I forgot to take a couple of photos next. Take a small piece of white fondant and form a ball, then flatten and put a small amount of pink on it to create the tongue. Glue this to the bottom of the 2 whiskers, then glue the white muzzle you have just made on top. Shape a small amount of pink into a triangle and glue this onto the muzzle to form the nose.

Glue this to the head so that the whiskers just sit over the bottom of the eyes as per the photo below right.



### STEP 9

Roll out grey fondant and cut out 2 large ovals for the ears. These were approximately 5 cm long – however you can make them as long or as short as you like. Roll out pink fondant and cut out 2 ovals approximately 4cm long and place these on top of the grey ovals. Using a rolling pin gently roll out the fondant to make the ears longer and so the pink and grey form one piece of fondant. Glue the ears to the head.





## STEP 10

To make the bow roll out the white fondant and cut out 2 ovals. Pinch the ovals together end to end and then using a small strip on white fondant join them in the middle and glue onto the head. Allow your bunny to dry for at least a few hours before using on your cake or cupcakes.

