## **HOW TO MAKE FONDANT EASTER BUNNIES**

In this tutorial I will show you how to make fondant bunnies to use as an Easter topper for your cake or cupcakes. I found a tutorial by *cake.correre.it* on the web, however it was not in English (this tutorial is based on what I gained from this tutorial).

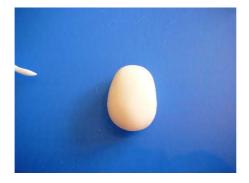


## **ITEMS YOU WILL NEED:**

- 50% fondant / gum paste mix (White and Pink)- I prefer to use this as straight gum paste dries very hard and is not suitable to eat and straight fondant is too soft and will not hold its shape well, or you can use Fondant and CMC Powder (the CMC powder helps the fondant dry quicker and hold its shape a little better)
- Scales (to weight your fondant)
- Black edible pearls (for eyes)
- Non-stick work board and non-stick baking paper
- Hook ended fondant tool
- Paint brush
- Edible glue

#### STEP 1

Knead the white fondant – weigh out 15 grams (make sure you wrap your remaining fondant in plastic so it does not dry out). Roll into an egg shape and then place on non-stick baking paper with the large section at the bottom (you are forming the bunny's body).





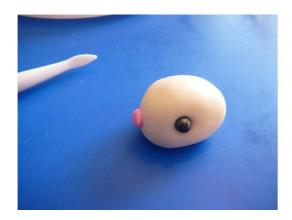
### STEP 2

Weigh out 5 grams of white fondant – roll into an oval and place an edible pearl on either side at the front for the eyes.





**STEP 3**Glue on a small pink circle for the nose and then glue the head onto the body as shown.





STEP 4

To make the hind legs - weigh 6 grams of white fondant – split into 2 x 3 gram balls and then roll each into a sausage shape (as per first picture). Then bend the sausage shape into an L shape to form the 2 hind legs.





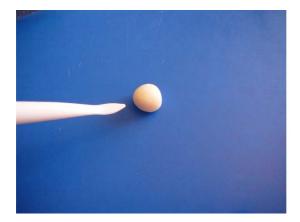
STEP 5

To make the front legs – weigh 2 grams of white fondant – split into 2 x 1 gram balls and then roll each into a small sausage shape to form the 2 front legs.



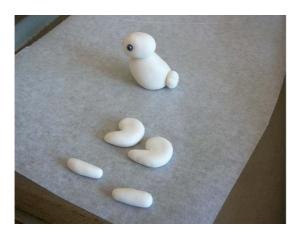
# STEP 6

To make the tail - weigh 1 gram of white fondant – roll into a small ball and use the fondant tool to shape into a tail as shown.





**STEP 7**Glue on the hind legs, front legs and tail with edible glue.





STEP 8

For the ears – weight 2 grams of white fondant – split into 2 x 1 gram balls and roll them into a teardrop shape. Using the fondant tool shape your ears – you may need to gently shape the bottoms with your fingers until you are happy with the shape.







# STEP 9

For the centre of the ears – roll a small amount of pink fondant into a small teardrop shape and press into the centre of the ear with the fondant tool.





**STEP 9**Glue the ears onto the bunny and then allow to dry. Once completely dry (about 3 days) you can store in an airtight container ready for use.

