



Easter BUNNY CAKE

DECORATION INSTRUCTIONS



Once you have baked and assembled your Bunny Cake it's time for the fun part, decorating! Here's how...

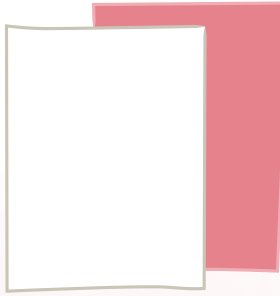
WHAT YOU WILL NEED



10 x white marshmallows



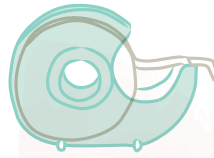
2 x pink marshmallows



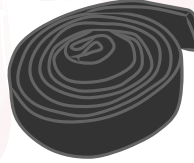
Pink and white cardboard



2 x skewers



Tape



Licorice strap



Black writing icing



½ cup cake scraps



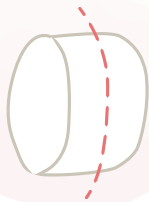
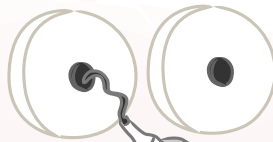
1 tbsp Fairy cream

1 BUNNY EYES

Add black detail writing icing



1 x white marshmallow



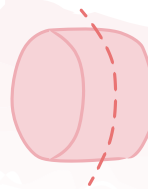
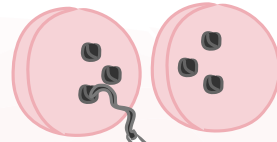
Cut in half with scissors

2 BUNNY CHEEKS

Add black detail writing icing



2 x pink marshmallow

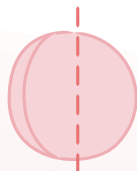


Cut in half with scissors

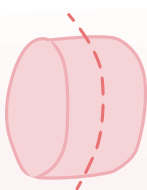
3 BUNNY NOSE



1 x pink marshmallow



Cut in half again



Cut in half with scissors



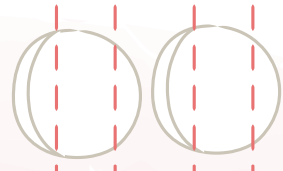
Cut in half again to make the nose



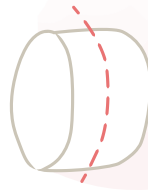
4 BUNNY TEETH



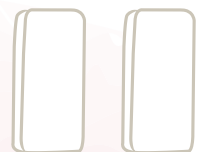
1 x pink marshmallow



Cut of the round edges to form teeth



Cut in half with scissors



5 BUNNY FRONT FEET



2 x white marshmallows



Cut 2 slices halfway through each marshmallow

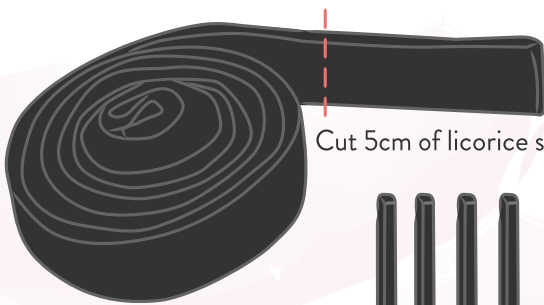


6 BUNNY BACK FEET

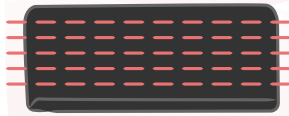


Add 3 marshmallows on each side to form back feet

7 BUNNY WHISKERS



Cut 5cm of licorice strap



Cut 6 vertical strips



Use 4 of the strips for whiskers

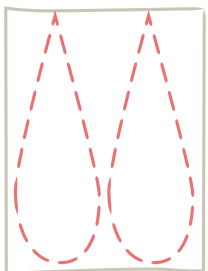
8 BUNNY EYEBROWS



Cut at 2cm to make eyebrows

Use remaining 2 strips from step x

9 BUNNY EARS

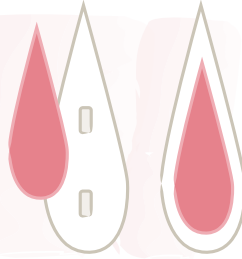


1 x white piece of cardboard



1 x pink piece of cardboard

Stick pink ear on top of white ear

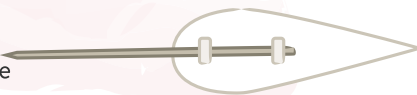


Turn around

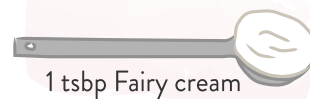


2 skewers

Stick skewer onto the back of each ear with tape



10 BUNNY TAIL



1 tsp Fairy cream

Mix cake scraps and cream together



1/2 cup cake scraps



Roll it into a 5cm ball



Cover with remaining icing

