

PREP: 30 mins + setting time
COOK:
SERVES:

Fondant Bunny Ears

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Ingredients

Queen Ready to Roll White Fondant Icing

Queen Rainbow Food Colour (for red colour)

140g of Icing sugar or cornflour for sifting

Method

STEP 1

Separate out approximately 200g of fondant icing and knead to soften wearing food safe gloves. Flour your benchtop with icing sugar or corn flour and roll out the icing on a bench top, lifting and turning after each roll so it doesn't stick.

STEP 2

Cut out your bunny ear shapes at your desired size and set aside on a lined cooling rack.

STEP 3

Separate out a further 100g of fondant icing and knead to soften. Once softened, add a few drops of red food colour and knead in until the icing is pink and set aside.

STEP 4

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Method

Roll out the pink fondant using the above method and cut smaller bunny ear shapes for the inside of your bunny ears.

STEP 5

Brush the bottoms of the pink fondant ear pieces with a little water and stick them on top of the white fondant ears. Shape the ears to your liking.

STEP 6

Set aside your bunny ears to dry and harden overnight. Once hardened, they'll be ready to place into your cupcakes!

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