

PREP: 20 mins
COOK:
SERVES: 16-20

Easy Easter Buttercream Bunny Board

This bunny buttercream board is an easy and fun way to entertain this Easter. You can tailor the serving suggestions to you liking and make the board your own!

Ingredients

Buttercream

375g unsalted butter, softened

4 1/2 cups (675g) icing sugar, sifted

3 teaspoons Queen Vanilla Bean Paste

150g Queen Ready to Roll White Fondant Icing

Queen Rose Pink Food Colour

Serving suggestions

Chocolate eggs

Hot cross buns

Mini pancakes

Mini waffles

Biscuits

Method

STEP 1

Place butter and Vanilla Bean Paste in bowl of a stand mixer (or use hand mixers) and beat on medium-high speed for 6-8 minutes until pale and fluffy.

STEP 2

With mixer off, sift in icing sugar, folding to combine. Return to mixer and beat until well combined, approximately 2-3 minutes.

STEP 3

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Ingredients

Pretzels
Marshmallows
Fresh fruit
Dried fruit
Nuts

Method

Separate 50g of the white icing and knead to soften wearing food safe gloves. Once softened, add a few drops of pink food colour and knead the colour in until the fondant is pink. Flour your bench top with icing sugar or corn flour and roll out the pink icing on a bench top lifting and turning after each roll so that the icing doesn't stick (use more icing sugar or cornflour when required) cut two round circles and 6 smaller circles for the pads of the bunny feet. Knead the remaining white icing until softened and then roll out on a bench top (using the above instructions). Cut two large white ovals for the bunny feet. Brush the bottoms of the pink fondant pads with a little water and then stick them on the white buttercream feet. Set the fondant feet aside on a cooling rack to air dry until ready to serve.

STEP 4

In the centre of a large serving board, shape the buttercream into a bunny shape with two mounds of buttercream for the head and body and ear shapes at the top. Place a little mound of buttercream on the body for the tail and sprinkle with shredded coconut.

STEP 5

To serve, decorate around the bunny with fresh fruit, dried fruit, biscuits, chocolate eggs, baked goods, nuts, or any sweet treats you like. Add the fondant bunny feet to the bottom of the buttercream bunny shape just before serving.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.