

PREP:
COOK: 50mins + cooling time
SERVES: 12

Bunny Bottom Flowerpot Cupcakes

Hop into Easter with these adorable Bunny Bottom Flowerpot Cupcakes!

Ingredients

Vanilla Cupcakes

100g unsalted butter, softened

3/4 cup (185g) caster sugar

2 tsp Queen Organic Vanilla Extract

2 large eggs

1 1/3 cup (200g) self-raising flour, sifted

1/2 cup (125ml) milk

Vanilla Buttercream

250g unsalted butter, softened

3 cups (450g) icing sugar mixture, sifted

Method - Fondant Bunny Feet

STEP 1

Separate 100g of the white icing and knead to soften wearing food safe gloves. Flour your bench top with icing sugar or corn flour and roll 24 x 3cm balls from the white icing. Using the floured bench, press down on each ball until they flatten into an oval shape and set aside on a wire rack.

STEP 2

Knead the remaining 50g of white icing to soften. Once softened, add a few drops of red food colour and knead the colour in until the icing is pink and set aside. Pinch and roll 6 tiny balls of pink fondant and two small balls per cupcake to make the bunny feet pads and then using a flat surface press down until the balls are flattened into circle shapes.

STEP 3

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Ingredients

3 tsp Queen Vanilla Bean Paste

Assembly

150g Queen Ready to Roll White Fondant Icing

1 cup desiccated coconut

6 white marshmallows

Method - Fondant Bunny Feet

Brush the bottoms of the pink fondant pieces with a little water and then stick them on top of the white fondant feet in the shape of bunny pads. Set aside to harden while making the cupcakes.

Method - Vanilla Cupcakes

STEP 1

Preheat oven to 160°C (fan-forced). Fill 12 small terracotta craft pots with cupcake cases or line a 12 hole cupcake tin with cases and set it aside.

STEP 2

In the bowl of a stand mixer, or using a hand mixer, cream butter, sugar and vanilla until light and fluffy. Add eggs one at a time, mixing to incorporate.

STEP 3

Add sifted flour and milk in two batches, mixing until just combined. Add 1/4 cup of batter to each case, then bake for 15-20 minutes or until cupcake bounces back when the top is pressed lightly. Allow to cool in tin for 5 minutes before transferring to a wire rack to cool completely.

Method - Vanilla Buttercream

STEP 1

In the bowl of a stand mixer or using a hand mixer, combine butter, icing sugar and Vanilla Bean Paste. Mix on low to incorporate, then beat on high until light and fluffy (about 5 minutes). Transfer to a piping bag with a large round nozzle and set aside.

STEP 2

To assemble the cupcakes, pipe a dollop of vanilla buttercream onto the top of the cupcakes and then press the tops into a plate with desiccated coconut. Cut each marshmallow in half and place a 1/2 marshmallow (cut side down) in the centre of each cupcake with a small dollop of icing. When ready to serve, place a small dollop of icing on the bunny feet place on the cupcakes and serve.

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