

Bunny Tail Cookies



Easter just got a whole lot better with these Bunny Tail Cookies being passed around. Who could say no?

Recipe Supplied by White Wings

Ingredients

355 g White Wings plain flour

1/2 tsp baking powder

1/2 tsp salt

3/4 cup unsalted butter, at room temp

200 g CSR white sugar

1 tsp pure vanilla extract

1 egg

Pink Icing

120 g CSR icing sugar, sifted

3 tsp milk

a few drops of red food colouring

White Icing

60 g CSR icing sugar, sifted

3 tsp milk

For Decorating

5 white marshmallows

1 container of pink sugar pearls

Method:

1. In large bowl, sift together flour, baking powder and salt. Whisk to blend and set aside.
2. In an electric mixer fitted with the paddle attachment, cream butter and sugar until fluffy and pale, about 5 minutes. Beat in vanilla bean paste. Beat in egg.
3. Add flour mixture and mix on low speed until thoroughly combined.
4. Divide dough into two equal parts. Flatten each portion into a disk and wrap well in plastic wrap. Chill for about 45 minutes.
5. Preheat your oven to 170 degrees C
6. Remove one disk and unwrap. On a lightly floured work surface, roll the dough out to about 5cm thick. Cut out as many circles as you can using a 7cm round cutter. Repeat with second disk of dough, but also leave space to cut out small 3cm rounds for the bunny feet. Place cut-outs on prepared baking trays, spacing them 3cm apart. Bake for 12-14 minutes for the large cookies and 8-10 minutes for small cookies, or until edges are golden brown. Transfer baking trays to a wire rack to cool.
7. To make the pink icing, stir together icing sugar and 3 teaspoons of milk until smooth. Add up to 1 teaspoon more milk as needed to get a thick spreading consistency. Spread icing over large cooled cookies and press a marshmallow into the centre. Make white icing the same way and spread over small cookies. Position two small cookies over the icing to resemble feet. Once icing is set, spread a small circle of pink icing over the feet and press three pink sugar pearls into the icing to resemble toes.