

Easter Bunny Cupcakes



Spring into action this Easter with these adorable Bunny Cupcakes. Follow the 5 simple steps and you'll have the kids bouncing up and down to get their hands on one of these!

Recipe supplied by White Wings and CSR Sugar.

Ingredients

1 1/2 cups White Wings Self-Raising Wholemeal Flour

1/2 cup White Wings Plain Wholemeal Flour

1 cup CSR Caster Sugar

3 eggs

150g butter, softened

2/3 cup milk

2 tsp vanilla essence

Buttercream

125g butter, softened

1 1/2 cups CSR Soft Icing Mixture

1 tbsp milk

Decorations

Marshmallows, normal and mini size, pink and white (for cheeks, nose, eyes and ears)

Chocolate chips, milk or dark (for eyes)

Shredded coconut, toasted (for fur)

1 lemon for zesting

Method:

1. Pre-heat oven to 180°C (160°C fan-forced).
2. Place all the cake ingredients in a large mixing bowl and use electric beaters on low speed for 30 seconds. Once combined, increase speed to high and beat until mixture is thick and smooth.
3. Line a 12 hole, 1/2 cup capacity muffin tray with paper liners and divide the batter equally into each. Bake for 25 minutes or until a skewer inserted into the centre comes out clean. Remove from the oven and leave in tin for 5 minutes before removing and leaving to cool completely on a wire rack.
4. Prepare the buttercream icing by beating softened butter on high speed until pale before gradually adding the remaining ingredients. Transfer buttercream to a piping bag with a med-large round nozzle tip. (Hack: Save yourself the effort of making icing from scratch by using CSR Vanilla Buttercream Icing Mix - just follow the directions on pack).
5. Pipe a tablespoon of icing onto the centre of each cupcake and smooth all over surface with a knife. Sprinkle with toasted coconut and fine grated lemon zest. Cut and arrange marshmallows pieces to make the cheeks, nose, eyes and ears. Add 2 chocolate chips for the eyes.