

# Easter Bunny Cakes



Easy

Makes 12 cakes

## Ingredients

For the cakes

- 12 Dr. Oetker Fun Baking Cases
- 100g (4oz) unsalted butter or margarine
- 100g (4oz) caster sugar
- 2 medium eggs
- 100g (4oz) plain flour
- 1½ tsp Dr. Oetker Baking Powder
- 1 tsp Dr. Oetker Natural Vanilla Extract

## For the icing

- 130g unsalted butter
- 250g icing sugar
- 2 tbsp milk
- A few drops of Dr. Oetker Natural Vanilla Extract

## To decorate

- Dr. Oetker Jelly Diamonds
- Dr. Oetker Mini Mini Marshmallows
- Dr. Oetker Hundreds & Thousands
- Dr. Oetker Writing Icing

## Method

1. Preheat oven to 190°C/375°F/gas mark 5. Line fairy cake tray with baking cases. Beat together butter (or margarine) with sugar until pale and creamy.
2. Add half the flour and gradually whisk in beaten eggs. Sieve the remaining flour and baking powder and add natural vanilla extract and mix together.



Are you looking for recipes or do you have any comments or questions?

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3. Divide mixture between cake cases and bake in oven for 12-15 minutes until lightly golden. Transfer to wire rack to cool completely.
4. Cut top off each bun, level with rim of cupcake case, and cut top in half.
5. For the icing, mix the butter and sugar together until light and fluffy adding a few drops of natural vanilla extract and milk. Spread icing over each bun thickly and evenly.
6. Press 2 halves of cake top upright into icing for ears. Use buttercream to place a jelly diamond in each ear. Add mini mini marshmallows for eyes and teeth, and finish with writing icing and hundreds and thousands.

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