

# Easter Bunny Butt Tutorial

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Thank you for downloading the tutorial for the Easter Bunny ‘Butt’ Cupcakes. This tutorial is for creating the bunny butts, but not the cupcakes themselves. I created the tutorial separate from the recipe as the bunnies need to be made at least 24 hours in advance to decorating the cupcakes. They need time to firm up.

You can find the cupcake and buttercream frosting ‘grass’ recipe and directions on making the cupcakes by [clicking here](#). The recipe I used is a vanilla cupcake recipe. However, if you wish to switch them up to chocolate cupcakes so that the cupcake looks like soil, then feel free to use [this recipe](#) instead.

Ready to get started?...

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## Tutorial:

To create the upside-down Easter bunny butts, you will need the following tools and ingredients:

### TOOLS:

- [Leaf green](#) or [soil brown](#) cupcake wrappers - for the cupcakes,
- [Piping bag\(s\)](#) - for the frosting,
- [Piping bag coupler](#), optional - for the frosting,
- [Wilton #233 grass/hair piping tip](#) - for the 'grass' frosting,
- [Clean small paint brush](#) - for applying the edible glue,
- [Craft knife](#) or small sharp knife - for scoring the bunny feet,

### INGREDIENTS:

- [Wilton Decorating Icing in Kelly Green](#) or [homemade/store-bought](#) buttercream frosting [tinted leaf green](#) - for the 'grass' buttercream frosting,
- [White ready to roll fondant icing](#) (sugarpaste),
- [Baby pink ready to roll fondant icing](#) (sugarpaste),
- [Tylose powder](#) or [Gum Tragacanth](#), optional - it helps the fondant set up harder and less brittle. Knead ½ tsp into around 2 cups of fondant,
- [White sanding sugar](#) or [white/pearl lustre dust](#),
- [Edible glue](#) or cooled boiled water (only a very small amount needed)

## How to make the bunny butts



The steps numbers below correspond to the image steps above.

- 1** For each body, take around 15g (0.5oz) of white fondant and roll into a ball for the body. Take some smaller pieces of white fondant and baby pink fondant around the same size as shown in the image listed "1", and roll into balls. Press down on the body slightly to form a flat-ish bottom, and do the same with the tail (the smallest white ball of fondant.

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- Using a clean paint brush, paint the top and sides but not the bottom of the tail using edible glue (or cooled boiled water). Dip the tail into the white sanding sugar to coat everywhere apart from the bottom.



- Paint some edible glue on the middle of the top of the body where you'd like to attach the sugared bunny tail and gently attach. Or alternatively, paint some edible glue on the bottom of the tail (the part without the sugar), and attach the tail to the body.
- Your bunny should look something like this now.



- Roll the two remaining white pieces of fondant into sausages or Tic-Tacs. Gently flatten them slightly to form the feet.
- Split the last remaining pink fondant into two for the paw pads.

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- 7 Using a craft knife or a small sharp knife, score three lines into one side of the feet for the paws, as shown.
- 8 Flatten the pink fondant and shape if necessary to fit the feet. If they're too big, you may need to remove some fondant, re-roll and flatten again to fit. Once they fit, paint some edible glue onto the bottom of the baby pink feet and attach to the feet slightly above the score marks.



- 9 Repeat the score marks on the baby pink paw pads at the very bottom where the other score marks are. I think this extra step makes them look more realistic, but is optional.
- 10 Paint some edible glue onto the top of the back of the feet and attach to the body. You don't need to glue the entire feet, just the back at the very top where they touch the body. Set aside to dry completely, preferably overnight.

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- 11** Bake the cupcakes according to the recipe and directions here. Once baked, allow to cool completely before fitting a piping bag with a Wilton #233 grass/hair piping tip and adding green buttercream frosting.

Full recipe and directions on how to bake the cupcakes and apply the grass buttercream frosting located here:

<http://www.sweet2eatbaking.com/easter-bunny-butt-cupcakes-recipe-tutorial/>

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