

BUNNY BITES

THESE ARE THE CUTEST LITTLE PARTY FAVOURS
OR A FUN EASTER DESSERT IDEA! EASY FOR
LITTLE HANDS TO HELP MAKE.

WHAT YOU NEED:

- Ingredients for your favourite chocolate muffin recipe
- 12 brown muffin cases
- Chocolate frosting
- Chocolate sandwich biscuits (with icing removed), crushed into fine crumbs
- 12 mini terracotta plant pots
- 130g orange fondant icing
- 2 tbsp icing sugar
- Toothpick
- Parsley or mint for the carrot tops



METHOD:

1. Bake 12 of your favourite chocolate muffins using brown muffin cases, then frost with chocolate frosting.
2. Crush the chocolate sandwich biscuits, then dip the muffins in the crumbs to resemble soil. Pop each muffin into one of the terracotta pots.
3. Dust your work surface with icing sugar, then knead the orange fondant and shape into "carrot tops". (If you can't find orange fondant, use white fondant, then add a few drops of orange food colouring.) Place one carrot top into each muffin, pushing down into the frosting so it stays put.
4. Use a toothpick to poke a small hole into each carrot top. Poke a sprig of parsley or mint into the hole. Serve to your little (kid) bunnies!