What you need!

- 8” Round tin
- 750g Golden delight Madeira cake mix
- 3 in 1 Sattina modelling paste
- 1kg Sattina white sugarpaste
- Tiny amount of brown sugarpaste
- PME shell & blade tool, PME ball tool
- 16” non-stick rolling pin
- 14” round pale green or pink board
- Push Easy upper case alphabet cutters
- PME raspberry delight and white dust
- Rejuvenator spirit
- Soft brush for dusting, Palette knife
- Cake pop sticks
- Edible glue
- Optional –
  - Selection of chocolate eggs & sugar flowers
  - Sattina royal icing mix
  - Grass tube
  - Wilton leaf green paste colouring

How To Make A Cute Bunny Cake

With a few handy tips, this cute bunny cake is fairly simple and quick to make once you know which products to use. For a delicious cake, try our Golden Delight Madeira cake mix; you need 750g of mix to make an 8” round sponge and the recipe is fool proof every time as all you need to do is add the water, mix and bake!

We created the ‘HAPPY EASTER’ message out of cookies using the Push Easy upper case alphabet cutters. They are super easy to use, you simply cut and plunge out the cookie dough and once baked, decorate them with coloured sugarpaste using the cutters again.

Step 1 - Cutting A Bunny Out Of Cake

This cake looks great displayed on a coloured board, we’ve popped it on a pretty pink one here and a pale green board in the next image so you can choose which one you prefer.

To cut the cake into a bunny shape firstly cut one third off and move to one side for it’s head. Turn the remaining cake up on its side for the body and carve into shape by slicing a little away where the head will sit. You also need to carve a little cake away where it meets the board so that it curves in.

Cover the body in buttercream, shape the head as shown in the picture and attach to the body with a cake pop stick. Finish coating the cake in buttercream ready for covering in sugarpaste.
Step 2 - Covering The Cake & Creating Fur

Sprinkle your work surface and hands lightly with icing sugar then knead and roll out enough sugarpaste to cover the bunny. Once covered, mould the icing carefully into shape over the bunny with your palms and cut away any excess around the board (put to one side for the feet and tail).

Use a ball tool to indent the eyes and the blade end of the PME shell and blade tool to mark the fur. Bring back the excess icing and mould four little feet and a tail. Attach to the cake and board with edible glue or royal icing and mark the fur with the blade tool as before.

Step 3 - Creating The Little Bunny Ears

Make the ears out of modelling paste so that they stand nice and tall. Simply shape the paste into two pointed ovals, create the indented middles with a ball tool and mark the rest of the ears with the blade tool to resemble fur.

Paint the centres pink, we used a mixture of raspberry delight and white dust mixed with rejuvenator spirit, then push cake pop sticks into each ear and leave to set for at least an hour before pushing into the cake.

Step 4 - Adding The Finishing Touches

To finish the bunny, paint on a sweet little pink nose, add dark brown eyes and wrap an Easter ribbon around its neck. Decorating the board is optional but piping some grass out of royal icing and adding a few sugar flowers really does jazz up the cake!