

Easter Bunny Biscuits

Ingredients

200g of butter or vegan dairy free baking block

400g of plain flour

280g caster sugar

1 egg

$\frac{1}{4}$ teaspoon vanilla extract

450g icing sugar

Pink gel food colouring

170g desiccated coconut

Mini marshmallows

Round cutters (1 x 7cm, 1x3cm and a bunny head) or use template below

Method

- Heat oven to 180 C /160 C fan /Gas 4.
- Lightly rub butter and flour together until it resembles breadcrumbs
- Whisk sugar, vanilla extract and egg together, when combined and runny add to flour and butter mixture
- Bring the mixture together with your hands, keep working it until it is soft and smooth dough and in one piece
- Using a rolling pin, roll the dough out on a lightly floured surface to approx $\frac{1}{2}$ cm thick and cut out the shapes using the template or cutters. I managed to get 17 heads and bodies and 34 small circles for the paws.
- Carefully place on baking sheets and bake for approx. 15 mins or until lightly golden around the edges
- Let them cool on the tin for a couple of minutes then transfer to a cooling rack to cool completely and crisp up.
- While they are cooking or cooling mix enough cold water into the icing sugar to form a thick paste, I used 60mls. Do this gradually a few drops at a time so you don't make it too watery.
- Take a small amount (about 2 desert spoons) of the mixture put in a separate bowl and mix in a couple of drops of pink gel colour.

- Use a palette knife to cover the biscuits in white icing. Leave the small circles to one side to dry. Sprinkle the head and body shapes with desiccated coconut while the icing is still wet. Leave to set.
- Once the feet are dry use a cocktail stick or skewer to draw the pink pads on the bunny paws.
- Stick the body to the head and attach the paws using any left-over icing. Leave to dry.
- Finally add a mini marshmallow for the tail. You can cover this in icing and coconut too or leave it just as it is.
- Eat, enjoy.

Thanks for joining in my Easter recipe challenge.

Best wishes

Lisa

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