

Easter Bunny Cupcakes

Ingredients:

Kg/g

1000g Lemon Sensation Cake Mix

350g Water

270g Vegetable Oil

Mini Marshmallows

Chocolate Finger Biscuits

5th Avenue® Strawberry, White & Dark Chocolate



Method:

- Place Lemon Sensations mix into mixer. Slowly add liquids and mix for one minute on 1st speed followed by 2 minutes on 2nd speed.
- Deposit 30g of batter into paper cases.
- Bake at 180°C (360°F)/155°C fan oven for approx. 25 minutes.
- Finishing: Once cool, flood cupcake with melted 5th Avenue® Strawberry Icing, pipe “eyes” using White and Dark Chocolate Icing, arrange marshmallows and biscuits as in picture.