



Easter Bunny Cupcakes by Jess Lemon

INGREDIENTS

Buttermilk chocolate cupcakes

185g plain flour
275g caster sugar
½ tsp salt
1 tsp bi carb soda
25g cocoa powder
60g sour cream
125g buttermilk
2 eggs
80g vegetable oil
60g hot coffee 1 tbsp instant coffee
granules + ¼ cup hot water
2 tsp vanilla extract

Chocolate buttercream frosting

115g softened butter
300g icing sugar
25g cocoa powder
60g milk
1 tsp vanilla essence

Garnish

12 Ferrero Rocher
24 medium sized dark chocolate buttons
½ cup cooking white chocolate, melted

Tools & equipment



Regular cupcake pan 12 pockets
12 cupcake liners
Stand mixer or hand held mixer with
paddle attachment
Medium Ice cream scooper
3 Large mixing bowl
Sieve
Scales
Measuring spoons
Whisk
2 Piping bags
Star nozzle tip
Cooling wrack
Oven mitts
Silicon spatula
Baking tray
Baking paper

INSTRUCTIONS

Buttermilk Chocolate cupcakes

1. Preheat oven to 180°C.
2. In a large bowl, combine the sugar, flour, cocoa powder, salt and bicarb soda.
3. In another separate bowl, whisk together the sour cream, buttermilk, oil, eggs and vanilla until well combined.
4. Mix the wet ingredients with the prepared dry mix and whisk until smooth.
5. Lastly add in the hot coffee and mix until well combined.
6. Scoop the mixture into prepared cupcake liners and bake for 20-25 minutes or until a wooden skewer comes out clean.
7. Allow to cool completely.

Chocolate buttercream frosting

1. In a stand mixer bowl fitted with a paddle attachment, beat the softened butter on high until light and fluffy.
2. Meanwhile, sift the cocoa powder and icing sugar.
3. Reduce the speed to low and gradually add in the icing sugar mixture, alternating with the milk.
4. Lastly add in the vanilla essence and beat for 1 minute until creamy.
5. Transfer the buttercream into a piping bag fitted with a star nozzle, set aside.

Easter bunny feet

1. Pour the melted white chocolate into a piping bag or zip lock bag.
2. With the flat side of the chocolate button facing up, pipe 3 small dots on the top, finishing with a larger circle beneath the 3 dots to resembles the bunnies foot.
3. Allow the chocolate to set before decorating the cupcakes.

Assembly



- 1.** Pipe a generous swirl of buttercream on top of the cooled cupcakes.
- 2.** Assemble a Ferrero Rocher at the centre of the frosting to resemble the bunny tail.
- 3.** Gently place two bunny feet just behind the Ferrero Rocher and enjoy!