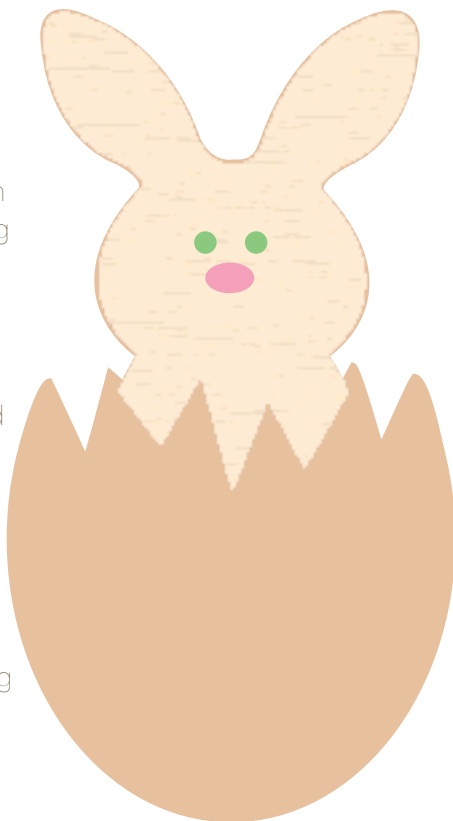


The best thing about this bunny is that he can be iced 2 ways... with a straight on look or a side glance. Use coarse sanding sugar or jimmies to give his fur an extra fluffy look. I have suggested icing colors below but anything "Easter" will do! xo

FRONT VIEW BUNNY

STEP 1:
Using ivory royal icing, dam and flood bunny. Even icing out with icing knife and pop air bubbles with a toothpick. Use candy beads for the eyes and add a jellybean nose. Sprinkle with jimmies and even out edges. Let icing dry for a few minutes before proceeding to step 2.

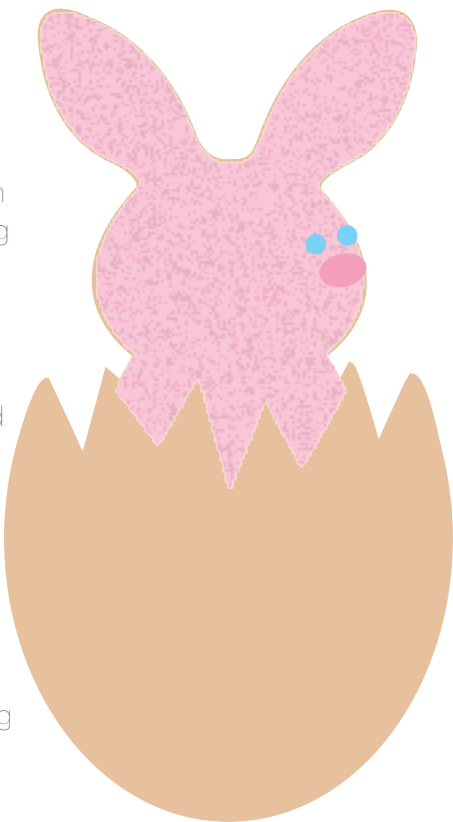


STEP 2:
Using peach royal icing, dam and flood the entire egg. Even icing out with icing knife and pop air bubbles with a toothpick. Add jelly bean stripes or gundrop dots. Let icing dry completely- 8 hours or overnight.



SIDE VIEW BUNNY

STEP 1:
Using pink royal icing, dam and flood bunny. Even icing out with icing knife and pop air bubbles with a toothpick. Use candy beads for the eyes and add a jellybean nose. Sprinkle with coarse sanding sugar and even out edges. Let icing dry for a few minutes before proceeding to step 2.



STEP 2:
Using green royal icing, dam and flood the entire egg, drawing in the cracked egg border. Even icing out with icing knife and pop air bubbles with a toothpick. Add jelly bean stripes or dots. Let icing dry completely- up to 8 hours or overnight.

