



## INGREDIENTS

- Basic Cookie Dough
- 300g Pkt Roberts White Melting Buttons
- Roberts Strawberry Oil
- Roberts Non Pareils Pink
- Roberts Non Pareils Yellow
- Roberts Non Pareils Green
- Roberts Non Pareils White
- Roberts White Sugar Pearls
- Roberts Pink Sugar Pearls

## MATERIALS

- Thickness Guides - Optional
- Bunny Cookie Cutter
- Bunny Template
- Small Round Cookie Cutters
- Mini Donut Pan - optional
- Snap Lock Bags
- Coloured Ribbon
- Roberts Cello Bags, Acetate Box

### Step 1 - Bunny Cookies

Roll Cookie Dough approximately 5mm thick. Lay on a flat tray lined with baking paper. Refrigerate for 40 - 50min before cutting shapes. The cookie dough will be firm and much easier to cut and handle. Cut cookie dough into different size Bunnies using a printed template and Bunny cookie cutter.



### Step 2 - Mini Donut Cookies and Bunny Tails

Cut small discs of cookie dough. Cut out the center of each cookie. These will be used for the Bunny tails and Mini Donut Cookies. Bake the donut shapes in a mini Donut Pan. If you don't have one, bake flat on a baking tray. Bake according to recipe instructions.

### Step 3

Mix coloured Non Pareils on a large plate ready for dipping. Melt White Buttons according to the instructions on the back of packet. Flavour with drops of Strawberry Oil and mix well. Pour into a snap lock bag. Cut a small hole. Pipe Chocolate all over the back of each cookie. Cover with coloured sprinkles.

**Gift ideas:** Depending on the size you make, place cookies in Roberts Cello Bag (size 1, 2 or 3) or into a Roberts Acetate Box.



Make  
your bunny extra  
special & tie a  
colourful ribbon  
around the neck!

