



Makes three 4 inch Mini Cakes

INGREDIENTS

- 200g Roberts Baked Meringue Mix
- Yellow Food Colouring - Gel or Paste
- 100g Satin Ice Fondant - 3 different colours
- Roberts Edible Glue
- 120 Roberts White Pearls
- 150g Roberts Melting Buttons - Dark, Milk or White melted
- 2-3 drops Roberts Flavoured Oil - Orange, Peppermint or Strawberry (Optional)
- 500g Roberts Mud Cake Vanilla Mix
- 200g Roberts Silky Icing Mix
- Green Food Colour - Gel or Paste

MATERIALS

- Roberts Piping Nozzle - 1.2cm Open Round & 14 Point Open Star
- Flat baking trays lined with Baking Paper
- Roberts Flexi Mat
- Rolling Pin
- 3 Mini Flower Plunger Cutters
- Roberts Eye Droppers
- Roberts Easter 3D Rabbit Mould #52
- 3 Roberts 70mm Lollipop Stick - white
- Three 4 inch cake tins lined with baking paper
- Roberts Sculpting Tool # 5



ROBERTS ESSENTIALS



Choose Roberts Milk, Dark or White Melting Buttons.





Mini Meringues

Refer to the packaging for detailed instructions of how to make and colour Meringues. Meringues can be made 2-3 days before and stored in an airtight container.



Flowers

Roll each colour fondant to a 2-3mm thickness on the Roberts Flexi Mat. Cut out flowers using the Plunger Cutters. Transfer the flowers onto a sheet of baking paper. Make a small indent into the center of each flower. Paint each indent with a dot of Edible Glue, then place a White Pearl on top. Leave to completely dry and harden, then store in an airtight container. Flowers can be made 2-3 days before.



Chocolate Bunny

Flavour the melted buttons with drops of Flavoured oil. Fill the small bunny cavities with melted buttons. Tap the mould on the bench to remove any air bubbles. While the chocolate is still wet lay a lollipop stick on the back of each bunny. Rotate the stick until it is covered in chocolate. Place the mould into the fridge until fully set - approximately 20 minutes.

Vanilla Mud Cake

Pre heat a Fan forced oven to 140°C.

Refer to the cake mix packaging for detailed instructions of how to prepare the 500g recipe.

Divide the batter evenly between the three pre prepared cake tins.

Bake for approximately 40-50 minutes or until a skewer inserted into the centre of each cake comes out clean. Cool completely before decorating.



Silky Icing - Meringue Buttercream

Prepare and colour the Silky Icing according to the instructions on the back of the packet. Ice each cake using our Sculpting Tool #5.

Decorate with meringues and chocolate Bunnies.

Refrigerate decorated cakes until just before serving.



For best results,
add flowers
close to the
time of
serving.

