

Easter Bunny House

Spring colors abound in this crazy-fun house. Inspired by the classic sugar-molded eggs that house miniature Easter scenes I encrusted the sugar cookie walls with icing and tinted sanding sugars. Just like on gingerbread houses I added some candy highlights: candy almonds, jelly beans, and handmade chocolate bunny and chick (using molds).

What you will need:

Cookie: Sugar Cookie Dough - one recipe yields approximately 2 houses (see BAKE)

Icing: Royal Icing (see BAKE)

Decoration: 1/4 cup dark wafer chocolate, 1 cup white chocolate, assorted sanding sugars, assorted candies, confetti sprinkles, 1.2 cup desiccated coconut (shredded coconut can be substituted)

Colors: Pink, yellow, green, purple, and blue liquid gel colors and Pink, yellow, green, purple, and blue candy colors

Tips: #8, 9, or 10 round tip

Miscellaneous: 2 half sheet pans, parchment paper, pastry bag, coupler, pastry cones, house template (print out PDF from link), small bunny (max 3-inches tall) and chick chocolate molds, small butterfly cookie cutter or other small cookie cutter of your choice, 8-inch (or larger) cardboard round or flat serving plate

How To:

1. Prepare the Sugar Cookie dough. Pre-heat the oven to 350 F. Line 2 half sheet pans with parchment paper.
2. On a lightly floured surface, roll out the sugar cookie dough 1/4 -inch thick. Chill for 5 minutes. Place the templates on the dough and run a paring knife around the edge of each template. You

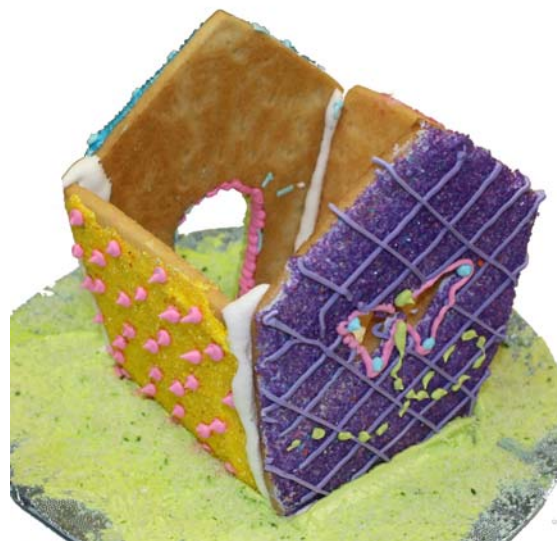
will need 1 front, 1 back, 2 sides, and 2 roof pieces. Carefully slide a metal spatula under each cookie and transfer it to a parchment lined cookie sheet. Arrange the cookies 1 inch apart.



3. Bake the cookies for 10 -15 minutes or until lightly colored. Let them cool completely on their pans.



4. Meanwhile, prepare a batch of royal icing. Reserve 1 cup royal icing. Prepare the colored icing: approximately $\frac{1}{2}$ cup each pink, sky blue, purple, yellow, and green. Place approximately 2 tablespoons of each color into separate pastry cones. Cut a small hole at the end of each cone.
5. With a small offset spatula spread a thin layer of colored icing of your choice onto the house sides, front, and back. Immediately sprinkle them with sanding sugar. Shake or dust off any excess sugar. Pipe patterns on top of each section of the house.
6. With a small offset spatula spread a strip of purple icing up one short edge of the 2 roof sections. Spread a strip of blue right next to the purple. Spread a strip of yellow next to the blue and lastly spread a strip of pink up the opposite edge. Starting at one of the long edges, using a long metal spatula (or any firm straight-edge longer than the length of the cookie), press and spread the icing toward the opposite end. Scrape off any excess icing. This action should flatten and blend the four colors together. If not, repeat, pressing more firmly on the spatula. Immediately sprinkle white sanding sugar over the top of each roof. Shake or dust off any excess sugar.
7. Spread the remaining green royal icing evenly over the base. In a small plastic bag place the coconut and 2 to 4 drops of green food coloring. Shake and mush to color the coconut evenly.
8. Melt the dark and white wafer chocolate in separate bowls. Pour 1 tablespoon of each into separate pastry cones. Prepare the tinted chocolate: approximately 4 tablespoons light brown, and 1 to 2 tablespoons each of pink, purple, green, yellow, and blue. Cut a small hole at the tip of each cone. Keep the chocolate warm on a heating pad or a pan placed over a hot water bath. Fill in the chocolate molds, starting with the details: pink for the nose and inner ear, chocolate for the whiskers and dots for eyes followed by the white of the eye, yellow dots for the center of the flowers followed by petals and leaves, and lastly fill in with main color – yellow for chick and brown for bunny. Flash freeze for 2 minutes or until set. Then invert onto a lined sheet pan – if necessary tapping the mold to release.





9. Place the reserved untinted icing into a pastry bag with a coupler and round tip. Pipe icing on the bottom and up the side edges of the front piece. Adhere it to the base. Pipe icing on the bottom edge of both sides and adhere them to the front. Pipe royal icing up the back edges of the sides. Pipe icing on the bottom edge of the back piece and adhere it to the sides. Pipe royal icing around the top edges of the sides, front, and back. Place the roof panels evenly on top, adhering them to each other with more royal icing. Sprinkle the roof line with confetti.

10. Pipe blades of grass around the base of the house and decorative trim around the roof edges. Place candies, rabbit, and chick around base of house, using icing to adhere when needed.

