



# Bunny Girl & Boy Cookies



## Let's Decorate Bunny Cookies!

Bunny cookies are a spring staple, perfect for easter and spring celebrations. I designed this cookie cutter! It can be used to create both a girl and a boy bunny. I created this guide to show you how to decorate both bunny cookies step-by-step!

## About this Decorating Guide:

Each cookie is broken down by each step of decorating. Use the photos and written instructions to learn how to decorate each design.

I have also shared a materials list (page 2) and an icing guide with details on how much you'll need of each icing color (page 3).

Prepare your cookie dough and icing using my recipes from the General Decorating Guidelines Sheet (starts on page 6).

## Show me the cookies:

I would be so flattered if you recreated these cookies! After you make your cookies be sure to tag me,

@theflourboxshop, so I can see your bunnies!


**Happy Decorating!**  
**Anne**



## MATERIALS LIST

(click the tool title to view in shop)

You can get playful with these bunny designs using lots of colors. The more colors you choose to use, the more tips and bags you'll need. In this guide, I show 2 cute bunny styles and based this materials list on these two bunny designs.

- 4 - #2 Wilton Tips or #2 PME Tips
  - 2 - #1 Wilton Tips or #1 PME Tips
  - [11](#) Decorating Icing Bags for piping and flooding
  - [5](#) Couplers
  - Toothpick (or boo boo stick or scribe tool)
  - Carnation Pink Crystal Color
  - Wilton round brush
  - Black Foodoodler Food Marker
- 
- 7 Food Gels (Red Red, Georgia Peach, Deep Pink, Violet, Turquoise, White and Black - see color guide on page 3)

[Standing Bunny Cookie Cutter – Click Here](#)



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# MAKING THE ICING COLORS

## ICING COLORS

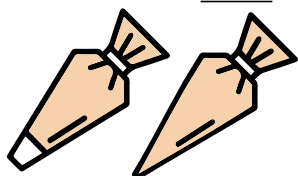
On this project I used ChefMaster food gels.

**\*\*PLEASE NOTE:** – I suggest bagging the **pip**ing icing in bags with a coupler and tip. The **flood** icing can be bagged without a coupler and tip.

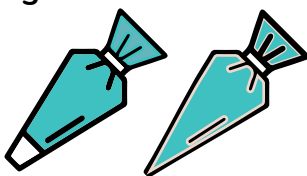
**Colors by the Ounce** (a single batch is ~18-20 oz, You do not have to measure exactly, just estimate!)



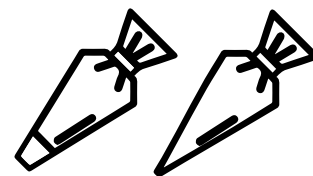
You'll need **PIPE AND FLOOD** icing consistencies for these colors:



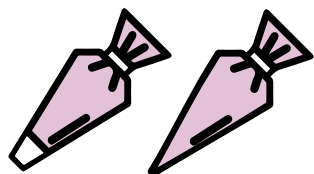
**3 oz Georgia Peach**  
1 oz PIPE with tip #2  
2 oz FLOOD



**3 oz Turquoise**  
1 oz PIPE with tip #2  
2 oz FLOOD



**7 oz White**  
1 oz PIPE with tip #2  
4 oz FLOOD



**3 oz Violet**  
1 oz PIPE with tip #2  
2 oz FLOOD

You only need **PIPE** icing for the following colors (bag, coupler, and #2 tip)

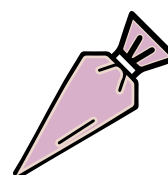


**1 oz Black**  
1 oz PIPE with tip #1

You only need **FLOOD** icing for the following colors



**1 oz Pastel Red Red**  
1 oz FLOOD icing



**1 oz Pastel Pink**  
1 oz FLOOD Icing



# BUNNY COOKIE DECORATING STEPS

## GIRL BUNNY

### Bunny Girl Outline & Flood

1. Outline bunny head and ears using white piping icing and tip #2. Outline dress using peach piping icing and tip #2. Outline the arms and legs using white piping icing and tip #2.
2. Start filling in the head using white flood icing. While the white is wet, use pink flood to add pink accents to the ears. This is wet-on-wet and the pink will melt into the white base. Then flood the arms and legs with white flood. **DRY.**
3. Fill in the the dress using peach flood icing. While the base is still wet, add drops of icing/ polka dots using the pastel red flood icing. This is wet-on-wet and the red will melt into the peach base. **DRY.**



### Bunny Details

4. Pipe two small eyes and a small note using black piping icing and tip #2.
5. Blush Cheeks using Carnation Pink crystal colors and a food safe brush.
6. Add dots on the cheeks and a mouth using a black food marker. \*I wait 2 hours before using a food marker on a freshly flooded surface.
7. Pipe a scalloped collar and hem details on the dress using white icing and tip #1.



# BUNNY BOY



## Bunny Boy Outline & Flood

1. Outline bunny head and ears using white piping icing and tip #2. Outline the shirt using turquoise piping icing and tip #2. Outline the shorts using violet piping icing and tip #2. Outline the arms and legs using white piping icing and tip #2.
2. Start filling the head using white flood icing. While the white is wet, use pink flood to add pink accents to the ears. This is wet-on-wet and the pink will melt into the white base. Then flood the arms and legs with white flood. **DRY.**
3. Fill in the shorts using violet flood icing. Fill in the shirt sleeves using turquoise flood icing. **DRY.**
4. Fill in the rest of the tshirt using turquoise flood icing. **DRY.**



## Bunny Boy Details

5. Pipe two small eyes and a small nose using black piping icing and tip #2.
6. Blush Cheeks using Carnation Pink crystal colors and a food safe brush.
7. Add whiskers and a mouth using a black food marker. I wait 2 hours before using a food marker on a freshly flooded surface.
8. Pipe bowtie and button details on the shirt and shorts using white icing and tip #1.





# General Cookie Info

## COOKIE RECIPE

### Making the Dough (30 mins)

- 1 cup (or 2 sticks) of butter – softened
- 1 cup granulated sugar
- 1 egg
- 1 ½ tsp flavor, vanilla, almond, lemon, etc.  
(I like the flavor emulsions)
- 2 ¾ cup AP Flour (+ a little extra for rolling)
- ½ tsp. salt (omit if using salted butter)

Yields 18-24 cookies (varies on size and thickness of cookie)  
(This recipe can be doubled in most 5Qt mixers.)



## STEPS TO MAKING THE COOKIE DOUGH

1. Cream together 1 cup softened butter (I leave it out for an hour or microwave it for 10 seconds before mixing) and 1 cup sugar until blended and light and fluffy.
2. Add 1 egg and 1 ½ teaspoon flavoring and incorporate (I like to use emulsions because the flavor does not bake out. Butter Vanilla is my favorite).
3. Add flour one cup at a time. **\*\*Avoid adding too much flour your recipe.** Fluff and spoon (don't scoop) flour into your measuring cup. Then add one cup of flour to the dough at a time.
4. Mix on low just until incorporated. Over-mixing can result in a tougher cookie.



## BAKING TIPS (plan for 1 hour to roll and bake dough)

Use parchment paper for even browning and to prevent cookies from sticking to the sheet. When rolling, for even thickness, use pastry sticks, dowel rods, or rolling pin bands.



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1. Pre-heat oven to 350 degrees. (ovens vary, so test your recipe and baking temps!!!).
2. Bake for 11-13 minutes. (baking times also vary, so test your recipe and baking times!!!) Cookies should just barely be a light brown on the edge.
3. Cool cookie completely before decorating!



## ICING RECIPE

watch this YouTube video to see making icing in action!

<https://www.youtube.com/watch?v=PxYmzRg-Soag>

**Making Royal Icing (plan for an hour to mix a batch of icing and make 5-6 colors)**

### ROYAL ICING RECIPE

- 1 pound 10x/powdered sugar (or 4 cups)
- 1/3 cup warm water, plus several tablespoons for making icing consistencies
- 1/4 cup Meringue Powder
- 1 tsp flavor (I use Clear Vanilla)
- 2 tsp White Food Gel (optional)



### STEPS TO MAKING ROYAL ICING

Pour 1/3 cup warm water into mixer. The warm water will help dissolve the meringue powder. Add 1/4 cup meringue powder. Mix for a minute on medium speed until fluffy and foamy. Scrape sides if necessary.

1. Add 1 tsp of flavor and mix until incorporated. I use vanilla. You may wish to use clear vanilla for an extra white base icing. Lemon and/or almond are also popular icing flavors.
2. Once the water and meringue powder mixture is fluffy and foamy, add 1 pound of powdered sugar; which is approximately 4 cups. Keep mixer on low, add slowly to avoid a powdery explosion.
3. Once all the sugar is added, I increase the speed to 4 (or a medium/low speed). The amount of mixing time can vary from 4-7 minutes depend-



ing on the humidity. Beat icing until it changes from the ivory color to a white. After a few minutes of mixing, you'll notice the icing will become stiff and it increases in size. Take care not to overmix. If the icing looks like marshmallow, it will not perform!

4. Add [WHITE food color](#) to the icing. This is OPTIONAL. I usually add 2 tsp (or just a really good squeeze). **TIP:** If your icing seems too stiff, add another tablespoon or two of water to loosen the icing a bit. I like to mix the icing thick, but then use the water to bring it to a nice soft peak/piping icing consistency.

**This photo is a great example of a soft peak... perfect for PIPING outline and details!!**



5. Separate icing into 6 containers with an air-tight lid. If left uncovered, icing will crust.
6. Mix colors. See icing color guide below! (if prepping the day before the class, leave the icing colored in the containers in the piping consistencies. You can make your icing consistencies and bag your icing just before class starts. Allow 45 mins for this final prep work).



7. I use a glass to hold my icing bag while I fill. A damp paper towel in the bottom of the glass helps keep the tips from drying out.

8. Remove a small portion (1 tablespoon) for piping and put it in the icing bag with tip #2.

9. Then use remaining icing in the container for **flood icing**. Add a small amount of water to the remaining icing to thin it down to the flood icing consistency. Do the 10-second test with your spatula to double check that it is not too thin or thick.

10. See how this icing ribbons and sits up on top of the icing. It will eventually blend in, but this is a great example of the

Flood consistency. Not too thick, but not thin/watery! I pour this icing into a tipless bag for flooding.

