



STÄDTER®

Mini bunnies

FOR ONE TRAY OF MUFFIN SWEETS | WORKING TIME: 30 MIN. | BAKING TIME: 10 MIN.

Ingredients for the dough: 75 g sugar, 2 eggs, 8 g vanilla sugar, 75 ml sunflower oil, 100 g wheat flour, 1 tsp. baking powder, 1 pinch of salt, 30 ml milk, zest of a lemon
Ingredients for the decoration: cake icing white, cake icing pink

Preperation:

For the muffin mixture, beat the sugar with the eggs until frothy. Slowly add the vanilla sugar and oil and mix in. Mix the flour with the baking powder, salt and lemon zest and add alternately with the milk. Line the STÄDTER muffin sweets cake tin with paper baking cups and fill the tray $\frac{3}{4}$ full with the mixture using a piping bag. Then bake in a preheated oven at 180 °C top/bottom heat or 160 °C fan oven for approx. 10 minutes. Then leave to cool completely on a cooling rack.

For the decoration:

Bring the two cake icings to the desired consistency in the microwave. Pre-paint a stencil and place it under baking paper or baking foil. Now paint the bunny ears with the cake icing and leave to dry. Then drizzle the cake icing over the small cookies and decorate with the bunny ears and some sprinkles.

