



Bunny Macaroons

Fast and fabulous these delightful Bunny Macaroons are super easy to make. Simply dip Manischewitz macaroons in melted candy wafers then top with an Iddy Bidy Bunny from Russell Stover.

What's Needed:

Macaroons (Coconut) – Manischewitz

Candy Wafers (Pink, Yellow, Pale Green and Blue) -Make'n Mold

Iddy Bidy Bunnies- Russell Stover

Jimnies (Green & Brown) – Sprinkles/Wilton

White Decorating Icing- Wilton

#16 Tip and Small Bag – Wilton

Food Colouring (yellow) -McCormick

How To Make It:



Manischewitz Macaroons

- There are several macaroon flavors available. We went old school coconut for this project. Try the chocolate or almond as an alternative to the coconut.

Russell Stover Iddy Bidy Bunnies

- The perfect size chocolate bunny for food crafting. We came across this tiny treasure at our local CVS store. They are also available online.

Make'n Mold Candy Wafers

- This was another terrific find. While all dipping chocolates can be used, we love the taste of these wafers in combination with the coconut macaroons as it reminded us of a coconut pastel egg from our childhood.

Prep:



- 1- Take macaroons out of the container and place on a cookie sheet or wire rack.
- 2- Remove all dark pieces of macaroon by lightly flaking them off with a paring knife.

Note: Determine how many macaroons are needed and purchase according. Our container had 14 macaroons.



- 3- Place the white icing, green jimmies and chocolate bunnies on a parchment covered cookie sheet.

4- To give colour and character to the chocolate bunnies, a bed of grass (green jimmies) will be added. One bunny will be needed for each macaroon.



5, 6- Work directly from the icing tube, squeeze a small dollop of icing and place it on the bottom of the bunny.

7- Dip bottom of bunny in the green jimmies to cover icing.

8- Set bunnies down pressing lightly to flatten bottom.



9- Place each colour of candy wafers in a separate bowl.

10- Follow the melting instructions on the candy wafers packaging to microwave. Melt colours one at a time as needed.

Note: If making one container of macaroons, melt 20 candy wafers per colour (will dip 4 to 5 macaroons). If using a single colour, melt in small batches to keep dipping bowls crumb free.

Dip'n & Sit'n:



11- Melt the wafers in the microwave. Stir to ensure all wafers are melted and mixture is smooth.

12- Hold macaroon by the sides for dipping.



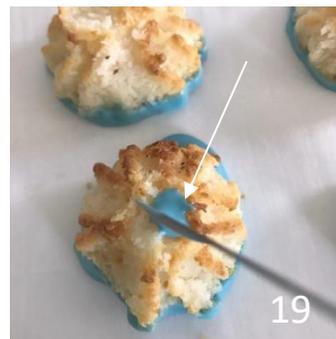
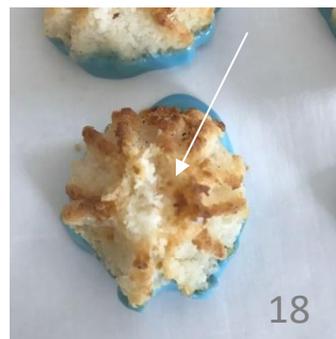
13- Dip bottom of the macaroon into the melted wafers. Press down lightly to ensure the bottom and edge is covered.

14- Pick the macaroon up out of the melt. Do not touch or scrape the bottom.



15- Set the macaroon on a piece of parchment paper. Continue dipping macaroons. Follow the above instructions for all colours. Let dipped macaroons sit until firm (10 to 15 min).

16- Melted wafers will be used to set the bunnies onto the macaroons.



To set bunnies in place:

17- Cut a small divot on the top of each macaroon.

18- Do not cut too deeply into the macaroon, just skim the top.

19- Using a knife or small spoon fill the divot with melted candy wafer.

20- Set bunny on top. Hold in place a few seconds so melted wafer begins to harden. This will help the bunny sitting straight. Repeat for all dipped macaroons.

Finishing: Icing Flowers



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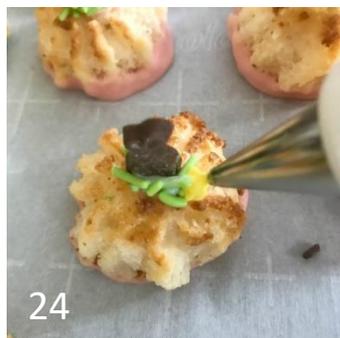
21- To make flowers take a small amount (about 2 TBS) of white icing and place in a small bowl.

22- Add 1 drop of yellow food colouring. If a darker yellow is desired add additional drops.

Note: *White or other colour icing can be used to make the flowers.*



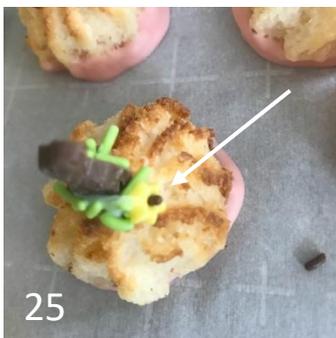
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23- Place icing into a small piping bag with a #16 tip attached.

24- Pipe a small flower shape at the base of the green Jimmies. Add as many flowers as desired. We added two, one in the front and one in the back.



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25- Place a brown jimmie in the middle of the yellow icing to create the flower's center.

26- Let icing dry. Flowers will become firm.



Bunny macaroons are finished and ready to serve. Ours vanished quickly as everyone who saw them had to have two of them!