



VALENCE HOUSE

A PLACE OF DISCOVERY

Easter Cupcakes



To get decorating our yummy Easter cupcakes, the first thing you need is some cakes.

Buns, fairy cakes, muffins, you can use whatever name or type you prefer! Bigger buns make decorating a bit easier.

Baking your own? Why not try our very own [Kim's Fairy Cakes recipe.](#)

Have fun baking and we would love to see pictures of your yummy creations.

Email us at valencehouseuseum@lbbd.gov.uk or find us on social media.

Down the Rabbit Hole

You will need:

- Vanilla frosting
- Green food colouring
- White marshmallows
- Pink jelly spogs
- Pink fondant icing
- White fondant icing
- Spoon
- Knife
- Rolling pin
- Icing sugar



Method:

- Mix a few drops of green food colouring into the vanilla frosting.
- Spread the green frosting evenly across the top of the bun using the back of a spoon.
- Use a knife to cut the marshmallow in half and place at the top of the bun, like in the photo.
- Use a little green frosting to stick the pink jelly spog onto the top of the marshmallow to make the tail.
- Roll out the pink and white fondant to around 1cm thick, using a rolling pin and a dusting of icing sugar.
- Use a knife to cut out an oval in the white fondant and place below and to the left of the tail.
- Cut out a smaller oval and 3 small circles in the pink fondant and stick these on top of the white fondant oval with a little frosting to make the bunny footprint.
- Repeat for the other foot.

Hilda the Cow

You will need:

- Vanilla frosting
- Milk bottle sweets
- Milk chocolate buttons
- Edible candy eyes
- Pink marshmallows
- Chocolate writing icing pen
- Spoon
- Knife



Method:

- Spread the vanilla frosting evenly across the top of the bun using the back of a spoon.
- Use a knife to cut the pink marshmallow in half and place at the bottom of the bun, like in the photo.
- Use the chocolate writing icing pen to put two chocolate dots on the marshmallow to make the nostrils.
- Place 2 milk bottle sweets at the top of the bun to make the horns.
- Place 2 candy eyes underneath the horns.
- Place a chocolate button on either side of the eyes.

Easter Chicken

You will need:

- Vanilla frosting
- Yellow glitter sugar sprinkles
- Edible Candy eyes
- Orange and red jellybeans
- Spoon
- Bowl



Method:

- Spread the vanilla frosting evenly across the top of the bun using the back of a spoon.
- Place the yellow glitter sugar sprinkles in a bowl. Put the bun, icing down, in the bowl of sprinkles and move it around to fully cover the top of the bun. Shake off any excess.
- Push 2 candy eyes into the middle of the bun.
- Place an orange jelly bean long ways underneath the eyes to create the beak.
- Push 2 red jelly beans into the top of the bun so that they are standing on their ends to make the chicken's comb.

Spring Flower

You will need:

- Vanilla frosting
- Green food colouring
- White marshmallows
- Smarties
- Pink glitter sugar sprinkles
- Spoon
- Knife



Method:

- Mix a few drops of green food colouring into the vanilla frosting.
- Spread the green frosting evenly across the top of the bun using the back of a spoon.
- Place a smartie in the middle of bun.
- Use a knife to cut the white marshmallows into long oval shaped strips.
- Sprinkle the pink glitter sugar sprinkles onto the marshmallow petals.
- Place the marshmallow petals around the smartie centre, like in the photo.