

All materials courtesy of Wilton Enterprises

Easter Brownie Fun – Hop To It!

Put a new spin on Easter; serve brownies in bunny and egg shapes – an easy way to make a yummy impression. Even Peter Cottontail would be proud to deliver these fudgy treats!



Simply bake a pan of brownies using your favorite mix or recipe. Cool completely, then smooth on fudge icing. Bunnies and eggs will practically hop out of the pan when you use comfort-grip cutters. These easy-grip stainless steel cutters have extra deep sides, perfect for cutting shapes from thick desserts like brownies, sheet cakes, fudge and crispy rice treats.

Decorate brownies using the pastel palette of the season. Create cute bunny faces by piping icing to make eyes, ears, muzzle and tongue. Finish the eyes with candy-coated chocolate pupils and add a jelly bean nose.

Brownie Bunnies will love sharing the Easter basket with colorful Egg-stra Special Brownies adorned with pink and blue sugar stripes and accents of confetti sprinkles. Everyone will look forward to these springtime treats in their baskets, so hop to it!

For more recipes and egg-cellent ideas or to order comfort grip cutters and decorating supplies, visit www.wilton.com.

Easter Brownies

- 1 package (about 20 oz.) brownie mix (13 x 9 in. size)
Eggs, water and oil to prepare mix
- 1 can (16 oz.) Brownie Fudge Icing
Pink and White Tube Decorating Icing
Mini candy-coated chocolates, purple jelly beans
Pink and Blue Dusting Sugar
Spring Confetti Sprinkles

Preheat oven to 350°F. Spray 13 x 9 in. baking pan with vegetable pan spray.

In large bowl, prepare brownie mix following package instructions; spread into prepared pan. Bake 35-38 minutes; cool completely. Ice smooth with Fudge Icing.

For Bunny Brownies: cut brownie shape with Bunny Face Comfort Grip Cutter. With round decorating tip, pipe white icing eyes and muzzle and pink icing ears and tongue; smooth with spatula. Attach candy-coated chocolate pupils and jelly bean nose with dots of icing.*

For Egg-stra Special Brownies: cut brownie shape with Egg Comfort Grip Cutter. Place parchment paper strips to keep sections free from dusting sugar. Using shaker, dust stripes of pink and blue sugar; carefully remove strips. Attach confetti sprinkles with dots of icing.

Each serves 1.

*Note: Bunny Brownies can also be decorated completely with candy. Use regular marshmallows, sliced, for muzzle and halved mini marshmallows for eyes. Use pink taffy, rolled out and cut to size, for ears.