



# CINNAMON TWIST EASTER BUNNIES

Sweet, cinnamon-ey, flaky pastry... the perfect treat for young and old this Easter.



EASY



10 MINS



12 MINS



6

## Ingredients

- 1 1/2 tsp cinnamon
- 3 tbsp caster sugar, plus extra for dusting on top
- 3 sheets puff pastry, thawed

## Instructions

1. Combine cinnamon and caster sugar and mix.
2. Take one sheet of puff pastry, sprinkle it with the cinnamon sugar. Cut into 12 even strips.
3. To make the face, stack 4 of the strips on top of each other then roll. For the ears, stack one strip on top of the other, take both ends and fold halfway into the centre to form two loops.
4. Gently press the centre of the ears to one side of the rolled pastry to attach it to its face.
5. Repeat with the remaining pastry.
6. Place the bunnies on a lined baking tray, sprinkle a bit more sugar on top and bake in the oven at 190C for 12-15 minutes or until golden.
7. When cool, decorate bunnies with coloured sugar coated chocolates or mini chocolate buttons.