Easter Bunny Brioche Buns

czas przygotowania: **150 min**

poziom trudności: **trudny**



These adorable Easter bunny brioche buns are a delightful addition to your Easter table. Made with soft, buttery yeast dough, Gellwe Cream Flavour Pudding Mix and a hint of lemon, they're wonderfully fluffy and delicately fragrant. Shaped into cute little bunnies and decorated with sweet faces, they're perfect for Easter breakfast, family gatherings or baking with children.

Składniki

For the brioche dough:

- **Plain flour (type 550) – 500 g**
- **Gellwe Instant Dried Yeast – 7 g**
- **Gellwe Cream Flavour Pudding Mix – 1 sachet (40 g)**
- **Salt – ½ tsp**
- **Warm milk – 200 ml**
- **Eggs – 2**
- **Butter (softened) – 80 g**
- **Gellwe Lemon Flavouring – 1 tsp**

For decoration:

- **Egg – 1**
- **Milk – 1 tbsp**
- **Edible decorating pen – 1**

Sposób przygotowania