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Easter Bunny Brownie Pops



Prep Time 45 minutes

Cook Time 1 hour

by [Kelly Delanty](#)

These adorable (and delicious) Easter Bunny Brownie Pops and Sparkly Easter-Egg Brownie Pops will be the highlight of this year's Easter basket. Using brownies instead of cake, makes a firmer ball that is easier to work with.

What you'll need

- Baked Brownies (your favorite box mix)
- 1 Can of chocolate frosting
- Blue oval or round-shaped candies
- Pink triangle or heart-shaped candies
- Marshmallows
- White candy coating
- New and clean craft brush ¼ inch
- Lollipop sticks
- Red food coloring
- Brick of Styrofoam
- Parchment lined baking sheet
- Edible food pens
- Assorted colored sugar sprinkles (for the Easter Eggs)

Helpful Tip:

Add 3 eggs instead of 2 to your Brownie batter to get a more cake like consistency.

How to make it

1. Bake your brownies according to the box instructions and set aside to cool completely. Prep your sprinkles by putting them into a small bowl or plate.
2. Meanwhile, to make the marshmallow ears, cut off a third of the marshmallow and lay it down on a cutting board.
3. Cut the slice in half as shown in the photo.



- Cut the rectangles into a point at one end as shown in the photo. You need two ears for each bunny you plan to make.



- Crumble the brownies finely into a bowl. Discard any hard edging of the brownies that does not crumble neatly. Spoon in ½ the can of frosting and use your hands to mix the frosting thoroughly into the brownies.



- Using your hands, scoop out a small portion of brownie and roll it into a ball and place on a parchment lined baking sheet. You may also roll out egg-shaped brownie for any Easter Egg Brownie Pops you wish to make. Once all the cake is shaped into balls or eggs, place the cookie sheet into the freezer for 15 minutes. After that time, transfer to the refrigerator.



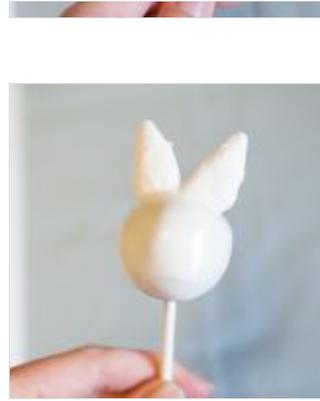
- Meanwhile, pour the candy coating into a microwave safe bowl and microwave at 50% for 40-second intervals. Stir after each 40-second interval, being careful to not over heat the candy coating. When there are only a few lumps left, stir the coating until it is melted and smooth.



- Remove 3 or 4 brownie balls from the refrigerator at a time to dip. Dip the end of a lollipop stick into the coating, then insert into the bottom of the ball. Now, dip the pop into the coating, submerging the ball completely. Do not swirl the pop or the brownie will come apart into the bowl. Let any extra coating drip back into the bowl.



9. Before the coating dries, place two marshmallow ears on top of the pop, two blue candies for the eyes, and one pink triangle or heart candy in the middle of the face for the nose. Insert the stick end of the pop into a brick of Styrofoam to let dry. You may also dip the egg-shaped pops at this time and decorate them any way you like.



10. Once all the pops are dipped and decorated, add a few drops of red food coloring to the candy coating and stir until blended. You may need to re-heat the coating for 20 seconds. Using a new and clean craft brush, dip the brush into the pink candy coating and paint the inside of the ears pink.



11. Draw a face onto the Easter Bunny Brownie Pops using the edible pens. Use the photo as reference.

