



Easter DECORATING

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The hunt is over! Here are some quick and easy ways to decorate for Easter. It's a great time to celebrate with family and friends, so add a little fun to your get-together and make it a day to remember.



SET THE SCENE WITH YOUR EASTER TABLE

Whether you're indoors or out, you can create an inviting table that your guests will admire.

Cover the table with natural linens, keeping it light by placing the white/cream table runner over the top of a bright tablecloth to add a splash of colour. Bring more colour in with Spring flowers like daffodils and tulips scattered around the space.

Fold bunny-shaped napkins to create the festive detail to your table and adorn your table with Easter accessories and fresh fragrances like Gardenia Palm and Marshmallow Vanilla.



Cupcakes every-bunny will love!

INGREDIENTS

- Cupcake mix
- 1½ cups pure icing sugar
- 1 tablespoon milk
- ½ teaspoon vanilla essence
- Marshmallows
- Pink sprinkles
- Choc chips
- Smarties
- Chocolate sprinkles

These quick and easy cupcakes will bring a smile to everyone's face.

Keep it simple by using your favourite cupcake mix and prepare and bake according to instructions.

Then, follow our tips below to turn them into cute bunnies that everyone, young and old will enjoy.

These cupcakes go perfectly with our Marshmallow Vanilla fragrance!



1

As your cupcakes cool, you can prepare the icing. Sift icing sugar into a bowl, add 1 tablespoon of milk and the vanilla essence and stir until smooth. Spoon icing over cool cupcakes.



2

Place a pink Smartie in the centre of your cupcake, then use 2 choc chips for the eyes. Carefully place 3 chocolate sprinkles on either side of the nose to create the whiskers.



3

To create the ears, simply cut a marshmallow into 0.5cm sections. Spread pink sprinkles over a plate and dip the gooey side of the marshmallow into the mixture. Place on top of the cupcake and hey presto! Cute bunnies for everyone to enjoy.

Share your decorating photos on the PartyLite Australia Facebook page