

Easter Bunny Punch: A Sweet, Fizzy Treat for Spring Celebrations

Why You'll Love This Easter Bunny Punch



TIME
5 min

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INGREDIENTS

- 4 cups pink lemonade, chilled
- 2 cups pineapple juice, chilled
- 2 cups vanilla ice cream
- 2 cups lemon-lime soda (Sprite or 7UP), chilled
- 1 cup whipped cream (optional, for topping)
- Pink marshmallow bunnies or Peeps (for garnish)
- Colorful sprinkles (for garnish)

DIRECTIONS

- 1.** Mix the Punch Base: In a large punch bowl or pitcher, combine the pink lemonade and pineapple juice. Stir well to mix the flavors.
- 2.** Add Ice Cream for Creaminess: Scoop in the vanilla ice cream. Let it melt slightly, then gently stir to create a creamy, frothy texture that gives the punch that signature softness.
- 3.** Add Fizz: Just before serving, slowly pour in the lemon-lime soda for that fun, fizzy touch that makes every sip feel bubbly and light.
- 4.** Serve and Decorate: Pour the punch into individual glasses. Top each one with a dollop of whipped cream (if using). Garnish with a pink marshmallow bunny or Peeps perched on the rim, and sprinkle with colorful sprinkles for that final festive flourish.
- 5.** Enjoy!: Serve immediately while the punch is cold and bubbly. I always keep extra ice cream nearby in case anyone wants a little extra scoop in their glass.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easter-bunny-punch-a-sweet-fizzy-treat-for-spring-celebrations/>