

Fairy Bread

Classic Australian Fairy Bread recipe with just 3 ingredients! Perfect for kids' parties, this colorful treat takes 10 minutes to make.

10 min

PREP

10 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Fairy Bread

Ingredients

- 10 slice wheat sandwich bread
- 1 cup unsalted butter

Instructions

1 Prepare the butter

Remove 1 cup of butter from the refrigerator and let it soften at room temperature until easily spreadable, about 30-45 minutes.

2 Set up sprinkles

Pour rainbow sprinkles into a shallow dish or plate, creating an even layer about 1/4 inch deep.

3 Butter the bread

Spread a generous, even layer of softened butter over one side of each of the 10 bread slices, covering completely to the edges.

4 Add sprinkles

Press the buttered side of each bread slice face-down into the sprinkles, applying gentle pressure to ensure the sprinkles stick completely and evenly to the butter.

5 Shape and serve

Cut each slice diagonally into triangles or use cookie cutters for fun shapes if desired. Arrange on a serving platter with sprinkled side up and serve immediately.

Tips

Use the softest white bread available, such as sandwich bread or milk bread, as it provides the perfect tender texture that complements the sprinkles without overwhelming them.

Ensure butter is softened to room temperature for easy spreading – it should be spreadable but not melted, as melted butter will make the bread soggy and cause sprinkles to slide off.

Spread butter evenly to the very edges of the bread to prevent any sprinkle-free zones and ensure every bite has the perfect balance of flavors.

Press the buttered bread firmly into the sprinkles in a shallow dish, then gently shake off excess to avoid overwhelming the bread while ensuring good coverage.

Cut with a sharp knife using a gentle sawing motion to avoid crushing the bread or displacing the sprinkles from their butter base.

Remove crusts after buttering and sprinkling if desired, as this prevents waste and maintains the traditional fairy bread appearance.

Prepare fairy bread as close to serving time as possible – ideally within 1-2 hours – to maintain optimal texture and appearance.

Store finished fairy bread in single layers in airtight containers, never stacking pieces directly on top of each other to preserve the sprinkle coating.