

# Cupcakes 101

Create your own designer cupcakes...

it's easier than you might think!



## Filling:



Supplies:

- cupcakes
- corer
- filling



Step 1:

- insert corer into center of cupcake and twist 1/4 turn
- pull straight out
- save 1/2 of plunged piece to use as "plug"



Step 2:

- add filling to hole
- cover with cake "plug" if desired (can just cover with icing...)

## Two Tone:



Step 1:

- Using lg round tip, pipe circle around outer edge of cupcake



Step 2:

- dip into sprinkles of choice (jimmies, sanding sugar, candy beads, etc.)



Step 3:

- swirl in desired amt of icing and add topper if desired

## Smooth Top:



Step 1:

- Using lg round tip (2A, 805), pipe around outer edge and then fill in to the center of cupcake



Step 2:

- smooth with icing tip (using bag/tip to apply icing will help keep a nice even edge!)



Step 3:

- use Viva paper towel (Viva brand has no texture to leave marks) and rub gently with fingers to smooth icing

## Ice Cream Swirl:



Step 1:

- Using a lg star tip (1B, 1C), pipe around outer edge holding bag at 90 deg angle to cupcake



Step 2:

- keep piping non-stop as you continue to make circles while lifting up and moving toward the center of cupcake



Step 3:

- add desired sprinkles right after piping while icing is still soft