



[customcakesandcupcakes.com](http://customcakesandcupcakes.com)

*Cake & cupcake recipes & instructions:*



*Buttercream frosting recipe & instructions:*



*Website written tutorial & instructions:*

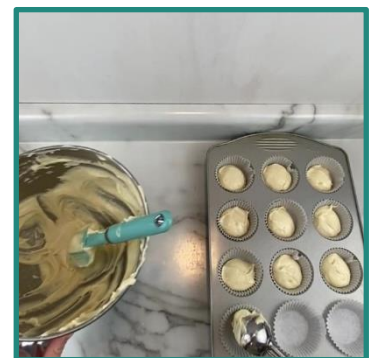


*Full cake decorating tutorial video:*



## *Step 1: Baking Cupcakes*

- NOTE: It is helpful to bake cupcakes ahead of time and freeze them until ready to decorate. Use any flavor, recipe, or box mix that you would like. My recipes are available at [customcakesandcupcakes.com](http://customcakesandcupcakes.com). Optional – add colorful jimmies sprinkles to the cake batter to make funfetti!
- Mix up a batch of cupcake batter.
- Add cupcake liners to cupcake pan and scoop batter into each liner approximately  $\frac{1}{2}$  to  $\frac{3}{4}$  full using a spoon, cookie scoop, measuring cup, or spatula.



- Bake at 350° or as directed by recipe. Cupcakes will be done once a toothpick comes out clean from the center.
- Allow cupcakes to cool completely before decorating. These can be stored in the freezer until ready to decorate: place in a freezer zip seal bags (double-bag them), or place freezer bag in an airtight container.



## Step 2: Mixing the Buttercream Frosting

- NOTE: buttercream frosting can be made a day or two ahead of time and stored in airtight containers in the refrigerator.
- Full recipe and instructions for vanilla buttercream frosting can be found at [customcakesandcupcakes.com](http://customcakesandcupcakes.com), or use your preferred recipe or prepackaged frosting.
- Mix buttercream frosting in a stand mixer or hand mixer on low to medium speed or as per recipe. You will likely need at least a double batch of buttercream frosting.
- Add 8-10 drops of the green gel coloring and gently stir or mix on low setting with a stand or hand mixer.
- Colors will deepen with time, so buttercream can be made a day or two in advance and stored in the refrigerator in an airtight container for colors to become more vibrant. If refrigerating, allow buttercream to warm up a bit at room temperature before using to make piping easier. Add more gel coloring if deeper colors are desired. Keep covered until ready to use. Stir well just prior to using to press out air bubbles.



### Step 3: Preparing to Decorate

- Place tip 796 or 795 into a piping bag and cut off the tip of the bag, so the piping tip sticks through, but stays in place.
- Gently stir the bowl of green buttercream to press out any air bubbles that may have developed.
- Fill piping bag with the green buttercream. Refill the piping bag as needed while piping.



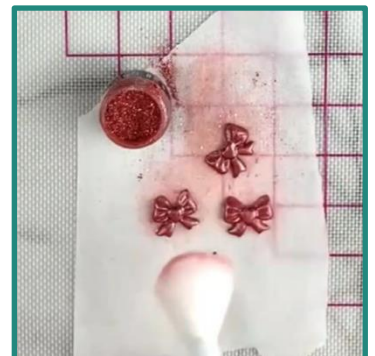
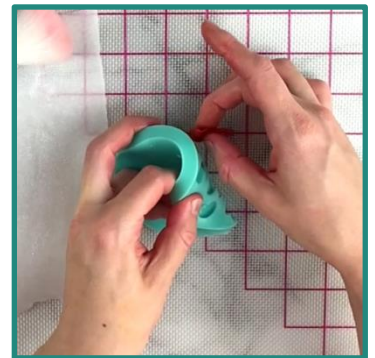
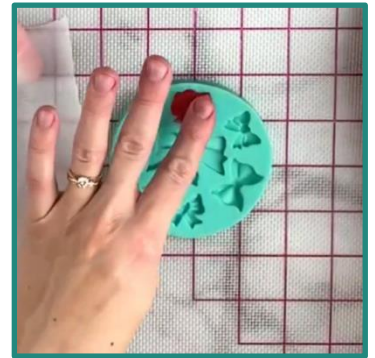
### Step 4: Piping the Buttercream Wreaths

- Using an offset spatula, butter knife, or small spatula, spread a little bit of the green buttercream on the center of the cupcake. This will help the sprinkles stick and stay in place later.
- Hold the piping bag perpendicular to the top of the cupcake, straight up and down in the center of the cupcake. Don't actually touch the tip of the cupcake to start.
- Squeeze the bag until the buttercream covers the surface of the cupcake, then push down slightly and release pressure fully before pulling away. See video for method. The protruding cone feature of this tip leaves a hole in the middle of the piped buttercream.



## Step 5: Making Fondant Bows

- Note: these can be made ahead of time or the same day as the cupcakes.
- It is helpful to coat the silicone bow mold with some Crisco or other shortening for easier fondant release. Take a dab with your finger and rub this around the desired mold space(s).
- Take a small piece of red fondant and press it into the bow mold. Cut or pinch off any excess fondant. Bend the mold and pull out the fondant bow. See video.
- Dust the bows with red edible glitter or sparkly luster dust using a fluffy brush.
- Optional – press a sprinkle into the center of the bows with some water.



## Step 6: Decorating the Wreaths

- Place a fondant bow on the "bottom" of each cupcake wreath.
- Using a teaspoon or small scoop, add sprinkles to the center of the cupcake to cover the buttercream there.
- Arrange sprinkles on the wreath using your fingers, a tweezers, or a teaspoon as desired.



## Optional Decorating Ideas

- Make a variety of fondant bow colors to create a new color scheme.
- Dust or spray edible glitters or shimmer sprays on the wreaths.
- Arrange the wreath cupcakes into a larger wreath shape on a platter or plate.