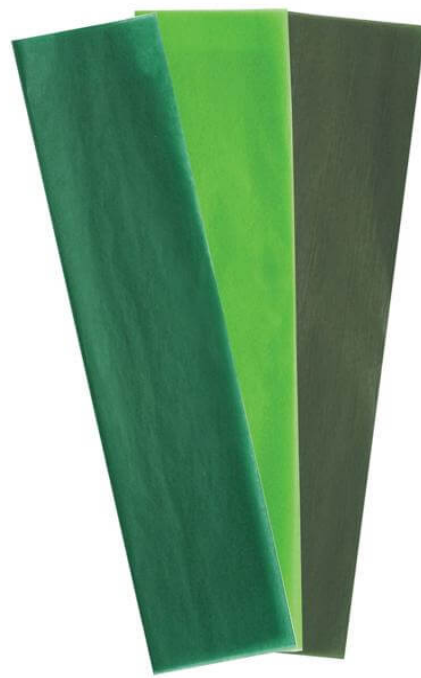




CUPCAKE FLORAL
BOUQUET

Tools

- ❖ Premade Cupcakes
- ❖ Piping Bags & Tips
- ❖ Frosting (Various Colors)
- ❖ Medium Sized Bowl
- ❖ Shades of Green Tissue Paper



Step 1: Make Some Cupcakes

Make 24 cupcakes from scratch or using a boxed cupcake batter. You can use whatever flavor/color cupcakes you want. Here's a great vanilla cupcake recipe I like to use from [Pretty Simple Sweet](#):

1+1/3 cup all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

1/2 cup softened butter

1 cup white sugar

2 large eggs (room temperature)

1/2 cup whole milk

1 teaspoon vanilla extract

You can substitute dairy ingredients for non-dairy options. Coconut milk is the best alternative to milk for thickness consistency.

Leave eggs in warm water for 10 minutes to bring to room temperature.

Preheat oven to 350°F and line 2 muffin tins with cupcake liners. Set this aside.

In one bowl, mix together flour, baking powder and salt. Set this aside.

In a mixer, beat butter and sugar until light and fluffy. Beat in the eggs, one at a time, until well combined. Mix in the vanilla extract.

Lower the speed and slowly add in half of the flour mixture, beating until well mixed. Add in the milk and mix until combined.

Using a spatula, fold in the rest of the flour mixture until it's just combined. You don't want to over mix here so your cupcakes can be fluffy.

Pour this into the cupcake liners and bake for 10-15 minutes, until a toothpick comes out clean with cake crumbs. Let cool completely.

Step 2:

Once your cupcakes have cooled completely, lay them out next to each other and make sure they're the same size.

If some of the cupcakes are bigger and baked outside of the cupcake liner, take a knife and cut them down so they're all the same size. You want to have a flat, even surface to pipe on.

Save the cut off tops for cake pops! 😊



Step 3:

Let's get our frosting and piping bags ready.

If you're using canned frosting, I like to whip it first with mixer so it's soft and fluffy. Do this for whatever colors you want your flowers to be.

If you're making your own frosting, make frosting for all the colors you want your flowers to be. There's a great vanilla frosting recipe I like to use from Pretty Simple Sweet on the next slide.



1 cup softened butter

4 cups powdered sugar

2 teaspoons vanilla extract

1/8 teaspoon salt

3 tablespoons heavy cream

1 teaspoon lemon juice

Using an electric mixer, beat the butter and salt until smooth and creamy. Add 2 cups of powdered sugar and beat until well combined. Add the remaining two cups of powdered sugar and beat until totally smooth. Add the heavy cream, vanilla extract and lemon juice and mix until fluffy. Beat in more powdered sugar, 1/2 cup at a time, until you get the texture you want.

You can substitute dairy ingredients for non-dairy options. Rich Whip is the best alternative to heavy cream for thickness consistency.

The lemon juice and salt are just there to cut the sweetness. You can leave one or both out!

Step 4:

Take a piping bag or Ziploc bag and cut a tiny hole at one of the bottom corners. Fit it with your piping tip.

If the tip fits – pushed out with the prongs were the icing comes out is out of the plastic – then leave it. Otherwise, take the tip out and cut the hole bigger to refit the tip.

Do this for each color frosting you are planning on using so they all have their own bag.



Step 5:

Put the bag into a tall cup and spoon the frosting into the corner. That way you aren't wasting frosting and it's right by the corner where you'll pipe from.

Close up the bag with the frosting, making sure to take out as much air from it as possible.

Do this for each color frosting until all of your bags are prepared.



Step 6:

Take a plastic or glass bowl and layer in different shades of green tissue paper.

Take 7 plastic cups and make sure the cupcake fits snugly - it shouldn't fall into the cup, it should be held up.

Tape, staple or hot glue the cups together in the shape of a flower - 1 cup in the middle, 6 cups surrounding it.

Put it into the bowl of green tissue paper.



Step 7A:

Let's frost! Frost directly onto the cupcakes so it doesn't smudge when you move it to the bowl.

The white flower is a piped rose, using Wilton 1M and 1B piping tips.

Starting from the middle of the cupcake, make a dot of frosting and keep swirling around, turning the bend until the cupcake is done.



Step 8B:

Let's keep frosting!

The purple and white flower is a piped hydrangea, using a Wilton 2D piping tip.

To get the two toned colors, when filling the piping bag, put purple frosting on one side of the bag and white frosting on the other side. Don't mix it - it will come out together.

Pipe dollops of frosting all around the cupcake.



Let's see your masterpiece! 😊

