How to Decorate a Cupcake

By Emily and Lillian

Materials/Ingredients needed:
• Stand mixer or hand mixer
• Spatula
• Kitchen scale
• Toothpicks
• Small mixing bowls
• Piping bags (we like Wilton brand https://www.wilton.com/shop-piping-bags/)
• Piping tips (we like the Wilton 22-piece set for lots of options)
• Icing bag ties or twist ties
• Cupcakes (we like this recipe from Betty Crocker https://www.bettycrocker.com/recipes/yellow-cupcakes/be00e57d-b830-4b60-8531-590ea8baedf)
• Butter
• Powdered sugar
• Food coloring (gel or liquid, but we prefer gel)
• Milk
• Vanilla extract

Instructions:
• Make Buttercream Icing. We like the recipe from Cupcake Jemma best! (https://cupcakejemma.com/blogs/videos/buttercream-icing-masterclass)
• Use a stand mixer to whip 150 grams of butter for 5 minutes.
• Add 340 grams of sifted powdered sugar in two increments.
• Add 3-4 tablespoons of milk and 1 teaspoon of vanilla extract.
• Mix with stand mixer for another 3-4 minutes.
• Spoon icing into small bowls and add food coloring. Mix in food coloring. Continue to add coloring until desired color is reached.
• Set up piping bags by placing metal piping tip inside bag, cut tip of bag so metal tip is exposed, spoon icing into bag, and close with icing bag ties or twist ties.
• Experiment with different styles to decorate your cupcakes!

Enjoy!

*Instructions are good for icing 12 cupcakes

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