



Spring & Mother's Day Baking Cups Project Sheet

Baking Cupcakes

Baking cups are perfect for individual treats, whatever the occasion. They are slightly larger than cupcakes but still sit perfectly in our clear cellophane bags with bases and our coloured & patterned 6 cavity boxes, ensuring they are transported safely without a problem.

The cakes look delectable displayed on a pretty stand and make a superb centre piece for an afternoon tea or Mother's Day get-together.

We are often asked where we get our ideas from; one source of inspiration is from birthday cards etc and so in this project sheet we have used a couple of Mother's Day cards to create the designs on the baking cup cakes.

Birds & Hearts Bunting Baking Cup Cakes

For this design we used the ribbon cutting tool which makes cutting thin strips of icing really easy and the small Framar Heart Leaf Cutter for the heart shaped bunting.

The baking cups were covered in Sattina Powder Blue sugarpaste and embossed with the LVCC Fleur rolling pin. The cute icing birds are available in packs of 12 and the pretty blossom comes in mixed sizes in a pack of 24.





Cute Dogs Cakes

Two Mother's Day cards gave us the inspiration for our really cute cupcakes. You can pipe the fur flat onto the cupcakes or make a snout using a little cake pop mixture. It's easy, just bake a couple of extra cakes, crumble them into a bowl with your fingers to obtain the texture of bread crumbs and mix in just enough buttercream to form a fudge like consistency.

With your fingers, squeeze the mixture together and shape roughly into a flat ball. Stick the ball onto the cake with buttercream and using the grass piping tube No 233, pipe buttercream fur all over the cupcake and snout.

The exact design is up to you; we made one doggy with piped buttercream and the other two are made in sugarpaste with piped fur detail. Use coloured sugarpaste for the ears, nose and tongue and punch out a small flower using a daisy or blossom plunger cutter.



Rose Cakes

These baking cups have been decorated with beautiful rose swirls using the 1M piping tube. To create the dash of colour in the roses, brush a streak of food colouring up the inside of the piping bag before you fill the piping bag with buttercream. When you pipe the rose, start in the middle of the baking cup and swirl around and outwards towards the edge.



Add a couple of leaves cut out of green sugarpaste using the PME leaf plunger cutter and brush the veins with green blossom tint powder, then the edges with a little rose blossom tint powder.

To really bring them to life, spray with a little edible glaze and leave to set in a former for a couple of hours before pushing them into the side of the buttercream rose.

Frilly Butterfly & Flower Cakes

To make these frilly flowers and butterfly use either petal paste or a small amount of sugarpaste with a pinch of CMC powder kneaded in. The CMC powder helps the icing set so that it will keep its shape. This frilly butterfly is cut out using a PME butterfly plunger cutter.

Once cut out, frill the edges with a frilling tool or the end of a narrow paint brush and leave overnight to set into shape. To make the flowers, cut strips of icing with a ribbon cutting tool (or sharp knife) about 2.5 x 10cm in length and frill all the way down one side with a small frilling tool.



Starting with a tight curl one end, continue wrapping the rest of the frill around and around securing at the end with a little edible glue. It's as easy as that! We piped the swirl on the baking cups using a 1M piping tube and added a sheer ribbon and 'To Mother With Love Motto' to finish.

