



What you need

- Petal Tube No 123
- Buttercream
- Plastic Piping Bags
- Baked Cupcakes
- Sugarflair Baby Pink Paste Colouring

Beautiful Piped Rose Cupcakes

Once you know the technique, these beautiful rose cupcakes are really easy to create using the large petal tube No 123. Your buttercream must be the right consistency – a little firmer than normal so that the petals stand up and hold their shape.

Always pipe with the widest end of the tube facing the cupcake so that the top of the petals appear finer. To make the rose really lifelike use three different colours starting with the deepest tone in the centre of the rose.



1. Pipe 1 petal in the centre of the cupcake. Start by holding the petal tube at right angles against the cupcake and pipe one petal whilst turning the cupcake with your other hand. Overlap the petal on itself and finish by bringing the tube down flat against the cupcake.



2. Pipe 3 petals still in the darkest colour overlapping each other but instead of starting with the tube at right angles, start piping horizontally so that you pipe up, over and down each time finishing horizontally against the cupcake.



3. Pipe 5 petals overlapping each other still in the darkest colour.



4. Pipe another circle of petals overlapping each other then change colour to a slightly paler tone of buttercream and pipe another circle of 7 petals. Notice that the petals are still standing upwards but beginning to unwrap from the bud.



5. Change to an even paler colour of buttercream and continue to pipe a circle of about 7 petals. Because these petals are more open, still start and finish with the petal tube horizontal against the cupcake, but instead of piping up and down, pipe at a 45 degree angle. Pipe the last circle of petals almost flat against the cupcake.



Large petal tube No 123.