



Piping Cupcakes

Getting Started

What you need

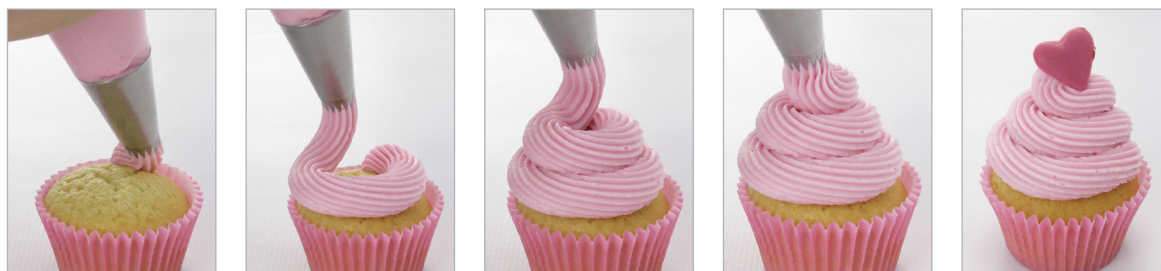
- Piping tubes
- Buttercream
- Piping bags

Piping Cupcakes

There are a number of ways to finish cupcakes but one of the most popular effects is to pipe a light fluffy swirl of buttercream or frosting which is then topped with decorations or sprinkles. This fact sheet shows you the cupcake piping tubes available on our website and the different effects you can achieve with them. Firstly, here's a quick guide to some piping techniques.

Piping Buttercream Swirls

For this effect, start piping on the outside rim of your cupcake swirling inwards towards the centre of the cupcake. To create height make sure you overlap each swirl slightly, spiralling upwards. To achieve a flatter buttercream swirl, follow the same technique without overlapping so that you pipe each swirl within each other keeping the piping tube close to the cupcake. Most cupcake piping tubes can be used for this technique whether they are an open star, closed star or simply a plain circular tube.



Piping A Buttercream Rose Swirl

This technique takes a little more practice, you may have seen it used on cupcake bouquets where the buttercream is piped to resemble a rose on each cupcake. Only certain piping tubes can achieve this effect. We have used the Wilton 1M tube as it has only 6 points which are long enough to pipe deep ridges to give the appearance of petals.

Firstly your cupcake must be completely flat so if it is domed, cut flat with a sharp knife. Holding your piping bag upright, start piping a star in the centre of your cupcake and swirl outwards overlapping the star slightly. The secret is to work your way around the surface of the cupcake without building height. Continue to swirl outwards and around the outer edge of the cupcake easing off the pressure to finish. If you find the finish too abrupt, use a damp brush to tidy up or add a couple of leaves to finish the effect.





Piping A Buttercream Rose With A Large Petal Tube

This effect also takes a little practice and uses the same technique as for piping an icing rose on a flower nail, only you are piping a much larger buttercream rose on a cupcake. We found that if the buttercream is too soft, it is really difficult to retain the shape of the petals so keep the buttercream in the fridge and take out five minutes before using.

We have used the JEM Large Petal Tube No 123 which, like all petal tubes, has one side wider than the other. When piping the petals, make sure the wider end of the tube is at the base of the rose so that the thinner end is creating the finer petals.

Step 1

Start in the middle of the cupcake and pipe a tight bud turning the cupcake to help wrap the petal around itself.



Step 2

Pipe a second petal around the bud turning the cupcake as necessary.



Step 3

Pipe the third petal slightly overlapping the second petal and always start each petal with the wide end of the tube touching the cupcake. Some petal tubes are straight and some are slightly curved like the one we are using. If using a curved tube, the curve must slant outwards (as in the photo) not inwards.



Step 4

Keep piping additional petals always slightly overlapping the previous one. There is no need to increase the size of the petals, keep them all about the same size.





Step 5

When piping each petal start by touching the cupcake, pipe upwards in an arch and down again finishing against the cupcake.



Step 7

As the rose gets larger you have to slightly change the angle of the piping tube. While the rose is small your piping tube will almost be at right angles to the cupcake. As the rose grows larger the angle of the piping tube moves to about 45 degrees as shown here.



Step 6

Keep piping extra petals moving around the cupcake.



Step 8

Here we have completely covered the cupcake in a rose, but remember, if you pipe petals outside the cupcake case it can be difficult to box and transport.





LARGE FRENCH OPEN STAR TUBE NO. 866
(PRODUCT CODE: BEN866)

This tube has 15 points positioned very close together giving the effect of a very fine ribbed pattern when piped. Great for swirling buttercream onto cupcakes and can also be used for piping potato and meringues.



LARGE CLOSED STAR TUBE NO. 846
(PRODUCT CODE: BEN846)

A closed star tube with 7 points that are at about 1 cm long. The cupcake in the foreground has been piped starting on the outside and swirling in towards the centre while the cupcake at the back has been piped starting in the middle and swirling outwards to resemble a rose. It is the depth of the tube's tips that give the deep ribbed pattern resembling overlapping petals.



WILTON OPEN STAR TUBE NO. 1M
(PRODUCT CODE: WIL4182110)

An open star tube with 6 points about 1cm deep. This tube is slightly narrower in width which means as well as piping swirls on cupcakes, it can be used for piping stars and shells on gateaux. The picture shows two different effects piped with the same tube. The cupcake in the foreground has been piped starting on the outside and swirling in towards the centre while the cupcake at the back has been piped starting in the middle and swirling outwards to resemble a rose.



WILTON LARGE CLOSED STAR TUBE NO. 1E (DISCONTINUED)

This large closed star tube is ideal for piping large swirls of buttercream or other toppings onto cupcakes. The tube has 12 points about 1cm in depth and when piped gives a really defined ribbed pattern.





LARGE OPEN STAR TUBE NO. 826
(PRODUCT CODE: BEN826)

This large open star tube has 7 points about 1cm in depth and is ideal for piping large buttercream swirls but can also be used to pipe potato and meringue.



LARGE ROUND OPEN TUBE NO. 808
(PRODUCT CODE: BEN808)

This large circular tube, 15mm in width, is ideal for piping smooth swirls of icing, potato or meringue.



JEM LARGE PETAL TUBE NO. 123
(PRODUCT CODE: KXNZ123)

Large petal tube, 20mm wide, ideal for piping large roses and flowers. Here we used chocolate buttercream and piped the rose straight onto a mini cupcake, although it works equally well on a larger cupcake. To finish, we added a wafer rose leaf and sprayed the cupcake and rose very lightly with Edible Gold Lustre Spray.





LITTLE VENICE CAKE COMPANY CUPCAKE PIPING NOZZLE KIT - PRODUCT CODE: DOLVC225110



This 10 piece cupcake kit contains the essentials for cupcake decorating and can also be used for piping potato and meringue. The kit consists of 6 piping nozzles to achieve several effects and 4 disposable piping bags as well as a delicious cupcake recipe. Here we have pictured the six tubes and the effects they create.

