

SPOTLIGHT

AUSTRALIAN FLOWER CUPCAKES

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PROJECT SHEET



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WARATAH CUPCAKES

A ADVANCED

WHAT YOU'LL NEED

Equipment:

- Mondo Disposable Piping Bags
- Piping tip - number 4 & number 352
- Mondo cranked spatula

Cupcake Decorating

- Over the Top white buttercream
- Over the Top gel paste strawberry food colour
- Pre-made and cooled standard size cupcakes of your choice

INSTRUCTIONS

Step 1 - Add the food colour strawberry to the buttercream and mix.

Step 2 - Cut the tips off two piping bags and place nozzle number 4 in one piping bag and nozzle number 352 in the other piping bag.

Step 3 - Fill both piping bags with the mixed strawberry buttercream.

Step 4 - Using a cranked spatula, make a large mound in the centre of your cupcake with the coloured buttercream about 3cm high.

Step 5 - Using nozzle number 4 with the strawberry buttercream, starting at the top and working down in a circle, make 2cm strokes. Continue until you reach the bottom.

Step 6 - Using nozzle number 352 pipe the leaves around the bottom of the cupcake.

MIXED AUSTRALIAN FLOWER CUPCAKES

i INTERMEDIATE

WHAT YOU'LL NEED

Equipment

- Mondo disposable piping bags
- Piping tips - no. 352, no. 2, no. 10, no. 27, no.4

Cupcake Decorating

- Over the Top white buttercream
- Over the Top gel paste food colours - green, white, pastel rose and pastel butterscotch
- Pre-made and cooled standard size cupcakes of your choice

INSTRUCTIONS

Mini Protea

Step 1 - Colour three sets of buttercreams with green, white and pastel rose food colours.

Step 2 - cut the tips off three disposable piping bags and place piping nozzle no. 352 in one piping bag, nozzle no. 2 in another piping bag and the other nozzle no. 2 in the third piping bag.

Step 3 - Fill the piping bag with nozzle no. 352 with the pastel rose buttercream. Fill the piping bag with Nozzle. No. 2 with the green buttercream. Fill the third piping bag with the other nozzle no. 2 with the white buttercream.

Step 4 - Make a small mound on one side of the cupcake with the white buttercream. Cover the mound with small strokes all way around meeting in the top centre.

Step 5 - Using nozzle no. 2 with the green buttercream, make strokes halfway up and overlap the white slightly. Continue all way around.

Step 6 - Using nozzle no. 352 with the pastel rose buttercream, pipe the petals all way around the edge, fanning in, making 2-3 rows.

Mini Australian Wattle

Step 1 - Colour the buttercream with pastel butterscotch food colour.

Step 2 - Cut the tips off two disposable piping bags and place nozzle no. 10 in one bag and nozzle no. 27 in the other bag.

Step 3 - Fill both piping bags with the coloured butterscotch buttercream.

Step 4 - Using nozzle no. 10 make 4 or 5 small mounds around the mini proteas you just made. Proceed to cover those mounds with tip no 27.

Leaves

Step 1 - Colour the buttercream with green food colour.

Step 2 - Cut the tip off a piping bag and place nozzle no. 352 in the piping bag.

Step 3 - Pipe leaves in the gaps around the mini proteas and mini Australian wattle.

KING PROTEA CUPCAKES

A ADVANCED

WHAT YOU'LL NEED

Equipment:

- Mondo disposable piping bags
- Piping tips - no. 352, no. 2

Cupcake Decorating:

- Over the Top white buttercream
- Over the Top gel paste food colour - green, white & pastel rose
- Pre-made and cooled standard size cupcakes of your choice

INSTRUCTIONS

Step 1 - Colour three sets of buttercream with green, white and pastel rose food colouring.

Step 2 - Cut the tips off three disposable piping bags and place piping nozzle no. 352 in one piping bag, nozzle no. 2 in another piping bag and the other nozzle no. 2 in the third piping bag.

Step 3 - Fill the piping bag with nozzle no. 352 with the pastel rose buttercream. Fill the piping bag with nozzle. no. 2 with the green buttercream. Fill the third piping bag with the other nozzle no. 2 with the white buttercream.

Step 4 - Once you have your three mixed buttercream colours in their piping bags, using your first nozzle no. 2 with the white buttercream, pipe 2cm strokes from a third of the way up the cupcake meeting in the top centre. Continue all way around the cupcake, meeting in the top centre.

Step 5 - Using nozzle no. 2 with the green buttercream, make 2cm lines halfway up the cupcake and overlap the white slightly. Continue all way around.

Step 6 - Using nozzle no. 352 with the pastel rose, pipe the petals all way around the edge, fanning them out.