

**SPOTLIGHT**

# BRIGHT BUTTERCREAM CUPCAKES

N° 16.23.14  
PROJECT SHEET



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# BRIGHT BUTTERCREAM CUPCAKES

**e** EASY

## WHAT YOU'LL NEED

- Cupcake mixture
- 600g White buttercream
- Colour mill oil blend food colour in baby pink, tiffany, candy, yellow & orange Sprinkles

## Equipment:

- Piping bags
- 6B Piping tip
- Cupcake tray

## INSTRUCTIONS

**Step 1** - With your cupcakes baked & cooling down, it's time to colour your buttercream. Divide your buttercream into 5 different bowls, colouring 1 colour per bowl with approximately 8 drops of colour mill oil blend baby pink, tiffany, candy, yellow & orange (hint: for softer hues, use less colour mill & more brighter tones use more).

**Step 2** - Once the cupcakes have cooled completely, it's time to decorate! Fit your piping bag with a 6B Piping tip & fill your piping bag with your first colour. Once the bag is full, snip off the tip of your piping bag & slowly pipe a swirl on the top of your cupcake.

**Step 3** - Repeat for all colour mill colours.

**Step 4** - Decorate with your chosen sprinkles & enjoy!