GET CREATIVE

TAKE + MAKE

MERMAID CUPCAKES

13.18.37

EASY

WHAT YOU'LL NEED
- Wilton Candy Melts
- Baking Paper
- Sticky Tape
- Toothpicks
- Piping bag and thin round nozzle

INSTRUCTIONS

Step 1. Print out mermaid tail template at desired size. Pictured tails were approximately 6-7cm tall.

Step 2. Sticky tape the print out to kitchen bench or working surface.

Step 3. Place a piece of baking paper on top and tape down if necessary.

Step 4. Place a toothpick at the base of the tail, with about half of the toothpick in and half out of the tail. Tape down the half that is outside the tail.

Step 5. Place Wilton Candy melts in a bowl and microwave on medium for 1 minute. Stir and continue to melt on medium for 30 second intervals until melted.

Step 6. Prepare a piping bag with a thin round nozzle (Wilton #4 or #5 would be suitable) and fill with melted candy melts.

Step 7. Pip around the outside of the tail outline first. Fill the remainder of the tail in, ensuring the toothpick inside the tail is not visable.

Step 8. Refridgerate for 1 hr or overnight and add as a topper to cupcakes just prior to serving.

Note: These cupcakes were iced using a Wilton Colour Swirl 3-colour Coupler Decorating Kit and a Wilton #1M piping tip (included in set) Only 2 colours were used, but the kit makes it possible to use 3.

SPOTLIGHT