

SPOTLIGHT

SEA OF LIFE CUPCAKES

Nº 13.20.19
PROJECT SHEET



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SEA OF LIFE CUPCAKES

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WHAT YOU'LL NEED

- White Ready-To-Use Decorator Icing coloured with Wilton Royal Blue Icing colour (32 oz. makes 24 treats; 16 oz. for icing cupcakes, 16 oz. for toppers on 24 treats)
- Favourite vanilla cupcake recipe or mix
- Sea Life Fondant & Gum Paste Mould
- 9in. Angled Spatula
- Assorted Pastel Baking Cups
- 12 cup muffin pan
- Candy Melts Parchment Sheets or Parchment Paper
- 10" x 14" Cake Boards

INSTRUCTIONS

Step 1 - Make icing toppers.

Spread icing in mould cavities with spatula. Place in freezer about 40 minutes. Unmould shapes onto parchment-covered cake board. Return to freezer until needed.

Step 2 - While the icing toppers are freezing, make your favourite vanilla cupcake recipe, bake and allow cupcakes to cool.

Step 3 - Dip a toothpick into the Royal Blue colour and swipe against the icing. Mix in a little at a time until desired colour is reached.

Step 4 - Once cupcakes have cooled, spread buttercream on top of each cupcake and finish off by positioning frozen butter cream toppers on top!