

national **CRAFT MONTH**

#craftingtogether



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GET CREATIVE

TAKE + MAKE

SUCCULENT CUPCAKES

15.18.17

EASY

ROKA Cakes by Rhonda Huynh

WHAT YOU'LL NEED

- Over the Top White Buttercream
- 1kg Roberts Vanilla or chocolate Mud Cake mix
- Pack of Granita biscuits (crushed)
- Flower Nail
- Small squares of baking paper
- Various Wilton Piping tips
- Wilton disposable piping bags
- Chef master food dyes

INSTRUCTIONS

Step 1. Bake cupcakes using Roberts Vanilla mud cake mix. Refer to instructions on the back of the pack

Step 2. Allow to cool completely before continuing

Step 3. Spread icing over cupcake and dip into crushed biscuits and put aside

Step 4. Dab some icing on the flower nail and stick baking paper on

Step 5. Begin piping flowers and or succulents (Refer to notes below)

Step 6. Remove baking paper with flower/succulents and refrigerate for atleast 1 hr

Step 7. Remove flower/succulents from fridge and pipe some icing onto cupcake where you want to place it

Step 8. Using a spatula remove flower/succulent from underneath baking paper and gently place it onto cupcake

Step 9. Add as many as you wish to each cupcake

PIPING TIP NOTES:

- For a cactus; use piping tips: Star tips #14, #18, #22 or #199 & #1 tip to add small white dots around cactus. And either a small star tip or a petal tip flower on top
- Leaf tips: #352, #349, #127, #67– Creates succulent plants
- Desert rose; use piping tips: #124 or #59
- Petal tips; Flowers; #101, #102 or #104
- Drop flower tip #224
- Other succulent plants; use piping tips: #81, #61, #79

COLOR COMBINATIONS:

- Red & brown dyes to get dusty rose colour
- Leaf green, violet and royal blue dye to get mossy green colour
- Small drop of violet to get light grey tones
- Leaf green & blue to achieve darker green colour
- To achieve two tone succulents, strip the bag on one side with one colour and then fill the rest of the bag with other colour