

How to make...

Christmas Cupcakes



These gorgeous Christmas muffins are easy to make & will quickly put you in the mood for the festive season!

Start by making your muffins, using the cake recipe of your choice, in our **Silver Foil Muffin Cases**. Once cooled, ice with Fondant to fill the case to the top. Our **Fondant Icing Instant Mix** is perfect for this. Allow to set. Meanwhile, using **White Sugarpaste**, colour with **Ice Blue Food Colouring**. These colourings are extremely strong so use only a tiny amount on the end of a cocktail stick and knead in until evenly coloured throughout.

Roll out your sugarpaste to a thickness of approximately 3mm and cut out shapes using an **Icicle Cookie Cutter**.

Cover the tops of your cakes with the icicle cut outs and decorate with **Snowflake Sprinkles** and **Dragees** either in a random pattern or evenly spaced.

For an alternative why not try pink muffins or a palette of pastel colours.

