

How to make...

# Snowflake Christmas Muffins



These stunning snowflake topped christmas muffins are simple to make & will be a great addition to your festive offerings!

Start by making your snowflake decorations, you'll need **White Flower Paste** left white, or coloured with **Ice Blue Food Colouring** (our colourings are extremely strong so use only a tiny amount on the end of a cocktail stick and knead in, adding tiny amounts until the desired colour is achieved) roll out the icing to a thickness of 3-4mm and using the **Large Snowflake Plunger Cutter** cut out your snowflakes. Leave for several hours (or overnight) to dry out on non-stick, flat surface.

Then make your muffins, using the cake recipe of your choice, in our **Silver Foil Muffin Cases**. Prepare your

**Fondant Icing** (we stock this in ready to mix packs) and colour ice blue colouring or leave white to match your scheme. Pour on top of your cooled muffins to seal the top and leave the icing to set.

Once set, place your snowflake on top, you can lift the snowflake from the top of the cake by placing it on a small ball of flower paste. Finish off with a **Silver Dragee**.

Create different effects by stacking your snowflakes; simply use **other sizes of snowflake plunger** available as a set or as individual cutters. Alternatively carefully push a **White Florist Wire** into the back of a snowflake before leaving it to dry to create wired decorations for your muffins, cupcakes or to decorate an iced Christmas cake.



Tip  
To keep your fondant icing workable, add a few extra teaspoons of water as required

Things you will need:  
White Flower Paste  
Ice Blue Food Colouring  
Large Snowflake Cutter  
Silver Muffin Cases  
Fondant Icing Instant Mix  
Silver Dragees  
White Florist Wires

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Tip  
Add some sparkle to your snowflakes by dry brushing on some **Snowflake Lustre Dust**

