

# Cupcakes

## Step 1: Prepare Frostings

### Make strawberry frosting

1. Scoop eight (8), #24 (1.35oz) red scoops of cream cheese frosting into a bowl.
2. Add 2 Tablespoons of strawberry powder to the frosting.
3. Using a rubber spatula, mix until the strawberry powder is completely incorporated, and the frosting is pink in color.

## Step 2: Fill Piping Bags

### Cream Cheese Icing:

1. Place in a piping bag cut where the icing ends and the air bubble starts.
2. Additionally, have one empty piping bag fitted with open tip 1A and another empty piping bag fitted with rounded star tip 2D.
3. Insert the icing-filled bag into the appropriate empty bag based on the tip needed.

### Chocolate Icing:

1. Place in a piping bag cut where the icing ends and the air bubbles start.
2. Additionally, have one empty piping bag fitted with open tip 1A and another empty piping bag fitted with rounded star tip 2D.
3. Insert the icing-filled bag into the appropriate empty bag based on the tip needed.

### Strawberry Frosting:

1. Place in a piping bag and cut where the icing ends and the air bubble starts.
2. Have one empty piping bag fitted with open tip 1A.
3. Insert the icing-filled bag into the empty piping bag fitted with tip 1A.

### Strawberry Filling: (filled with strawberry topping)

1. Place in a swizzle bag. No tip is needed.
2. Cut where the filing ends and the air bubble starts.

### Banana Pudding:

1. Place in a swizzle bag. No tip is needed.
2. Cut where the filing ends and the air bubble starts.

## Tools

### 1. Scoop



- Red, #24
- 1.35 Oz
- 2.7 Tbsp
- 40 ML

### 2. Rubber Spatula



### 3. Piping Bag Tips



*Rounded Star Tip 2D*



*Open Tip 1A*

### 4. Melon baller



### 5. Small offset spatula



### 6. Measuring spoon



## Signature Strawberry

*Need: Semi-Dipped strawberry half, melon baller, filling, frosting, spatula*

1. Semi Dipped Strawberry: Cut an arrangement-sized berry in half and dip in semi-sweet chocolate.
2. Remove chocolate cupcakes from freezer.
3. Use the small end of a melon baller to core the center.  
Reserve the removed cake. Press the remaining cake at the bottom of the hole down using a gloved finger.
4. Fill the hole  $\frac{3}{4}$  full with strawberry topping swizzle bag.
5. Replace the reserved cake on top, pressing flat if needed.
6. Using the same frosting bag (with 1A tip) and holding the piping bag  $\frac{1}{2}$ " above the cupcake, start piping in the center of the cupcake. Keep your hand steady and consistently move outward. Keep it in place until you have piped ~0.85 oz of frosting.
- **Note:** Frosting should stop  $\frac{1}{4}$ " from the cupcake edge.
7. Place the semi-sweet, dipped berry on top of the frosting in the center of the cupcake.



*Cupcake liners stay on cupcakes, images are for visual purposes only*

## Double Chocolate

*Need: Mini chocolate chips, chocolate frosting, filling, melted semi-sweet swizzle bag, melon baller*

1. Remove chocolate cupcakes from freezer.
2. Use the small end of a melon baller to take the center of the cake out. Reserve the excess cake for later. Using a gloved finger, press the rest of the cake down in the hole you just made.
3. Fill the hole  $\frac{3}{4}$  full with chocolate frosting using tip 2D.
4. Replace the reserved cake on top, pressing flat if needed.
5. Using the same frosting bag and holding the piping bag  $\frac{1}{2}$ " above the cupcake, pipe a circular swirl starting from the center and moving outward.
6. Keep your hand steady and consistently move outward, starting in the center of the cupcake
7. When  $\frac{3}{4}$  around the base, continue piping on top of the swirl for a second layer.
8. Using a chocolate swizzle bag, pipe a small pool at the top center and add six drips down the sides.
9. Sprinkle  $\frac{1}{4}$  tsp mini chocolate chips on top before the chocolate sets.



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## Celebration

*Need: Confetti sprinkles and cream cheese frosting*

1. Remove vanilla cupcakes from freezer. **\*\***(note: not a filled cupcake)**\*\***
2. Use cream cheese frosting with tip 2D and hold the piping bag ½” above the cupcake begin to pipe in a circular motion.
3. Keep your hand steady and consistently move outward, starting in the center of the cupcake.
- **Note:** release pressure before you get to the end of the cupcake for a perfect tail of frosting.
4. Place ½ tsp of celebration sprinkles in a gloved hand and roll just the **sides** of the frosting in sprinkles.



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