

CA Locally Sourced Ingredients

Spring Summer '26 Cupcakes

Canada Frosting

Ingredient	Price	Where to Buy/Link
Betty Crocker Whipped Cream Cheese Frosting	\$2.27-2.29	Walmart & RCSS
Betty Crocker Whipped Cream Cheese Frosting	\$2.27-2.29	Walmart & Real Canadian Super Store

Coconut Lime



Ingredient	Price	Where to Buy/Link
Lime Curd	\$6.00-7.99	Scottish Co. & Umami Shop & From There to Here & Pot & Pantry

Dirt Cake



Ingredient	Price	Where to Buy/Link
Halal Gummy Worms	\$5.00-20.95	Bulk n Bit & Candy Online & Amazon
Cookies and Cream	\$4.00-5.28	RCSS , RCSS , & Walmart

Lemon Lavender



Ingredient	Price	Where to Buy/Link
Lemon Curd	\$5.98-6.49	RCSS & Walmart
Lavendar	\$13.99-15.99	Amazon & Amazon
Purple Sweet Potato Powder	\$1.995	Amazon & Amazon

US Locally Sourced Ingredients Spring/Summer '26 Cupcakes

Coconut Lime



Ingredient	Price	Where to Buy/Link
Lime Curd	\$8.99-17.98	Amazon & Walmart

Dirt Cake



Ingredient	Price	Where to Buy/Link
Halal Gummy Worms	\$12.99-13.99	Amazon & Amazon
Kosher Gummy Worms	\$36.99-45.04 (12 pk)	Surf Sweets & Amazon
Cookies and Cream	\$2.77-3.37	Amazon & Walmart

Lemon Lavender



Ingredient	Price	Where to Buy/Link
Lemon Curd	\$6.73	Amazon & Walmart
Lavendar	\$6.99-10.99	Amazon & Walmart
Purple Sweet Potato Powder	\$7.98-13.30	Amazon & Amazon & Walmart

Cupcakes

Step 1: Prepare Fillings

Lemon Curd

1. Place lemon curd in a swizzle bag.
2. Cut the tip larger than normal.
3. Label "Lemon"

Lime Curd

1. Place lime curd in a swizzle bag.
2. Cut the tip larger than normal.
3. Label "Lime"

Step 2: Prepare Frostings

Make Lavender frosting

1. Scoop eight (8), #24 (1.35oz) red scoops of cream cheese frosting into a bowl.
2. Add ½ tsp of purple sweet potato powder.
3. Add ½ tsp of rubbed lavender to the frosting.
3. Using a rubber spatula, mix until incorporated.
4. Fill a piping bag with lavender frosting.
5. Place it in second piping bag with open tip 1A.



Step 3: Prepare Toppings

Cookies and Cream Crumbles

1. Place cookies and cream cookies in a Ziplock bag.
2. Use smooth side of a kitchen mallet, crush cookies.



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



Coconut Lime

Need: Vanilla cupcake base, lemon curd, open tip 1A, melon baller, cream cheese frosting, coconut flakes, ½ lime sentiment.

1. Remove vanilla cupcakes from freezer.
2. Let it thaw at room temperature for 10 minutes.
3. Place cream cheese frosting into a piping bag with **open tip 1A**.
4. Fill a swizzle bag with lemon curd and cut the tip of the bag larger than normal.
5. Use the small end of a melon baller to core the center of thawed vanilla cupcake. Reserve the removed cake.
6. Press the remaining cake at the bottom of the hole down using a gloved finger.
7. Swizzle **lime curd** until the hole until **3 /4** way full.
8. Replace the reserved cake on top, pressing flat if needed.
9. Pipe the cream cheese frosting (with open 1A tip) and holding the piping bag ½" above the cupcake begin to pipe. Keep your hand steady.
10. Using an offset spatula, tap the frosting down so it spreads out on the cupcake.
- Icing should be ¼" away from the edge of the cupcake.
11. Place ½ **tsp** of coconut flakes in a gloved hand and roll the sides of the cupcake in the coconut.
12. Place a **half lime sentiment** on top of the cupcake in the center.



Dirt Cake

Need: Chocolate cupcake base, Chocolate frosting, round tip 2D, cookies and cream crumbles, gummy worm.



1. Remove chocolate cupcakes from freezer.
 - o Note: This is not a filled cupcake.
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 hand, press the rest of the cake down in the hole you just made.
3. Fill the hole with **1 tsp** of cookies & cream crumbs, or about $\frac{3}{4}$ of the way full.
4. Place the excess cake from melon balling back on top. It may need to be pressed flat to fit.
- Note: If excess cake was destroyed in scooping, leave out.
5. Fill a piping bag with **chocolate frosting** and place in piping bag with round tip 2D.
 - Holding the piping bag $\frac{1}{2}$ " above the cupcake begin to pipe in a circular motion. Keep your hand steady and consistently move outward, starting in the center of the cupcake. Once you have reach $\frac{3}{4}$ the way around the cupcake begin to pipe on top of the icing the same way you did the first layer.
6. Sprinkle **1 tsp** of cookies & cream crumbs on top of the frosting.
7. Place **1 gummy worm** on top of the cupcake.



Lemon Lavender

Need: Vanilla cupcake, lavender frosting, open tip 1A strawberry topping, melon baller, lavender pieces



1. Remove vanilla cupcakes from freezer.
2. Let it thaw at room temperature for 10 minutes.
3. Make lavender frosting and place in piping bag.
4. Place lemon curd in a swizzle bag and cut the tip larger than normal.
5. Use the small end of a melon baller to take the center of the cake out.
- Reserve the excess cake for later.
6. Using a gloved hand, press the rest of the cake down in the hole you just made.
7. Fill the core of the cupcake with **2 tsp** lemon curd OR $\frac{3}{4}$ way full.
8. Take the excess cake from melon balling and place it back on top. It may need to be pressed flat to fit. If excess cake was destroyed in scooping, leave out.
9. Fit a piping bag with **open tip 1A**. Place the lavender frosting bag in the open tip bag.
10. Holding the piping bag $\frac{1}{2}$ " above the center of the cupcake, begin to pipe. Keep your hand steady until you have piped **~0.85 oz** of **lavender** frosting.
- Note: Icing should be $\frac{1}{4}$ " away from the edge of the cupcake.
11. Using an offset spatula, tap the frosting down so it spreads out on the cupcake. Icing should be $\frac{1}{4}$ " away from the edge of the cupcake.
12. Sprinkle **1/8 tsp** of lavender pieces on top of the cupcake in a line, slightly off-center.

