



How to...

Have fun decorating cupcakes



Joy Howard

Have you ever wished you could decorate cupcakes like a pro? You can—thanks to these ideas from the new book *Cupcake Class: 50 Fun Themes & Totally Amazing Designs for Kids to Make & Share* by Joy Howard and Deanna F. Cook. "Cupcake decorating is an activity that anyone of any age or skill level can do," says co-author Joy Howard, who develops many of the recipes you see in *The Week Junior*. "Plus, it's so fun to make something—and eat it after!" Happy decorating!



Friendly lion

Ingredients

- 12 cupcakes
- 2 cups white frosting
- Red and yellow food coloring
- ¼ cup chocolate frosting
- Piping bag fitted with a writing tip
- 12 vanilla wafers
- 24 butterscotch or peanut butter chips
- Orange sprinkles
- 12 brown or black jellybeans

Instructions

1. In a medium bowl, tint the white frosting with the food coloring (mixing red and yellow to make orange). Put the chocolate frosting in the piping bag.
2. Top a cupcake with an even layer of orange frosting. (It's best to frost and decorate 1 cupcake at a time.)
3. Add a vanilla wafer to the center. Press a pair of butterscotch or peanut butter chip ears into place.
4. Working on top of a sheet of parchment paper to catch spills, scatter orange sprinkles on the frosting around the edge of the cookie.
5. Pipe on eyes with chocolate frosting. Add a small dot of frosting to attach a jellybean nose. Draw a line of frosting for the muzzle. Repeat steps for remaining cupcakes.

Daisy cakes

Ingredients

- 24 mini cupcakes
- 2 cups white frosting
- Green food coloring
- Piping bag fitted with a grass tip
- 60 mini marshmallows
- 24 yellow chocolate or fruit gems

Instructions

1. In a medium bowl, tint the frosting with the food coloring. Put the frosting in the piping bag. Use kitchen scissors to cut each of the marshmallows in half on the diagonal.
2. Pipe green grass onto a cupcake. (Decorate 1 cupcake at a time.)
3. Press a yellow candy gem in the center and place 5 mini marshmallows, cut-side up, around the candy. Frost and decorate remaining cupcakes.





Candy panda

Ingredients

- 12 cupcakes
- 24 black or purple gumdrops
- Granulated sugar
- 2 cups white frosting
- 24 mini brown chocolate gems
- 12 mini black jellybeans
- ½ cup coarse sugar or shredded coconut

Instructions

1. Cut 12 of the gumdrops in half lengthwise for ears. Sprinkle a cutting board with granulated sugar. Use a rolling pin to flatten the remaining gumdrops to about ⅛ inch thick. Use a mini oval cutter or kitchen scissors to cut each into 2 or more ovals. (You'll need a total of 24.)
2. Working with 1 cupcake at a time, top it with an even layer of frosting, about 2 tablespoons.
3. Position a pair of gumdrop ovals to make the eye masks. Top each with a dot of frosting. Lightly press a chocolate gem onto the frosting so the frosting shows around the edges.
4. Add a black jellybean nose and 2 gumdrop ears.
5. Sprinkle cupcake with the coarse sugar or shredded coconut. Frost and decorate the remaining cupcakes.



WRITE TO US!

Did you make any of these cupcakes? We'd love to hear from you! Ask an adult to email a photo and a quote to hello@theweekjunior.com.

Rainbow jellyfish

Ingredients

- 12 cupcakes
- 2 cups white frosting
- Blue food coloring
- 4 strips rainbow sour tape
- 12 mini fruit slice candies
- 24 candy eyes
- White nonpareil sprinkles
- Mini fish-shaped sprinkles

Instructions

1. In a medium bowl, tint the frosting with the blue food coloring. Cut the sour tape crosswise into 48 thin strips.
2. Top a cupcake with an even layer of frosting, about 2 tablespoons. (For best results, frost and decorate 1 cupcake at a time.)

Add a fruit slice head and 4 sour tape tentacles.

3. Use a toothpick to add small dots of frosting to the head, then attach candy eyes.
4. Scatter on nonpareil bubbles and fish sprinkles. Frost and decorate the remaining cupcakes.

