

Floral Cupcake Class

Lori Alessi- Teacher

- 6 Jumbo Cupcakes
- 6-12 Standard Cupcakes
- Couplers – At least 6-8 or more
- 12 disposable decorating bags or parchment bags
- Gallon size Ziploc bag to take home soiled tips
- Spatula's or butter knives
- Plastic table cloth to cover table or bath size towel
- Scissors
- Box or container to bring home cupcakes.
- Small container or candy bottle of water to thin icing.

TIPS NEEDED:

Tip #12 Round tip

Tip #127 Large Rose tip

Tip #352 Leaf or #366 Large Leaf tip

Tip #233 or #234 Large Grass tip

Tip #401 or Large #402 Petal

Tip #104 Petal/Rose tip

Tip #3 writing tip

Tip # 96

Tip #21

Icings colored as follows:

1 Container White

1 Container Purple

1 Container Pink

1 Container Yellow

1 Container Green (not as much needed)

Buttercream Icing Recipe

1 cup shortening or sweetex (preferred)

1 tsp vanilla or other flavorings (almond extract, butter extract)

1 lb powdered sugar (approx 4 cups)

7-8 teaspoons milk or water

Add shortening and flavoring to bowl and mix on low speed. Alternately add powdered sugar and water/milk to the mixture and mix on medium speed. Mixing on high speed will add air to frosting and make it too whipped. If icing is too lumpy add additional teaspoons one at a time. Do not make too this. This icing needs to be medium to stiff.

Wilton Buttercream icing bucket will also work, but please color in advance and be prepared to add water if needed.

Sunflower, Camellia, Pansy, Daisy, Chrysanthemum, daffodil, primrose and more.....