

# Christmas Cupcakes

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Cupcakes are all the rage these days! They are fast, easy and fun. These designs were made especially for inclusion in Geraldine Kidwell's book *A Year of Cupcakes Designs for All Occasions*. Just about any design you can do on a cake can be miniaturized for a cupcake. These designs all came from large cakes that I had done. I just used smaller tips and cutters. If done on a cake the candles would be done on straws inserted at an angle. The "package" cupcake would use larger strips to make the bow, the same with the "wreath". You are only limited by your imagination. **Happy Holidays!**



Christmas Candles Cupcake

Pipe pine boughs with grass tip #233 with green buttercream. Wrap thin pretzels with red fondant, insert into cupcake, pipe yellow buttercream "flames". Spray with pearl dust.



Package Cupcake

Cut fondant in 1/4 inch strips, make and dry bow loops. After loops are dry, cut and use two strips to create package "straps". Pipe buttercream, same color as bow, in center of straps and add loops. Spray with pearl dust.



Wreath Cupcake

Use Jem's small bow cutter to make bow out of fondant, set aside. Using grass tip #233, pipe 3 rows of "pine needles" around top edge of iced cupcake. Add bow and gold dragees to decorate. Spray with pearl dusts. 🍷

These and many other delightful designs using cupcakes can be found in *A Year of Cupcake Designs for All Occasions* by Geraldine Kidwell