

Fall Leaf Cupcake Tower

Alan Tetreault, Global Sugar Art, LLC, Plattsburgh, NY

With all of the beautiful leaf-shaped cutters on the market, the numerous veining mats and the gorgeous petal dusts, the sky's the limit on the colorful gumpaste leaves that you can create. Nothing translates more beautifully into a gumpaste creation than autumn leaves. We particularly love this project because it involves a delicious pumpkin cupcake with cream cheese icing as the base! Gumpaste leaves are dusted with lovely, warm shades of decorating dusts. When the leaf-topped cupcakes are placed on a tiered cupcake stand, you get the effect of gently falling leaves. Beautiful!

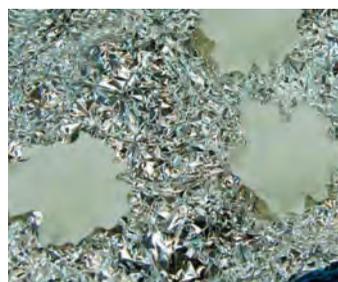
Leaves

Roll out gumpaste to 1/16 inch thickness (keep gumpaste covered when not in use). Using your favorite maple leaf cutters, cut one gumpaste leaf for each cupcake you will be baking. Lay a leaf veining mat on a flat surface. Dust lightly with cornstarch. Cover with a gumpaste leaf. Place shaping foam over leaf and gently press leaf into veining mat. Remove leaf from veining mat by gently peeling back mat. Using the softer side of a foam pad and a bone tool, smooth along edges of leaves, pressing gently into pad. Edge should curl up slightly under gentle pressure. Crinkle a sheet of aluminum foil and stretch out gently, leaving an uneven surface. Drape leaves over foil, allowing leaves to sink into crevices for a natural look. Allow to dry completely overnight.

Brush leaves as desired with various colors of petal dusts. We used warm tones of burgundy, rich gold and dark moss.

Cupcakes

Bake cupcakes using your favorite cake mix or our Pumpkin Cupcake Recipe. Allow to cool completely. Prepare cream cheese icing (see recipe). Tint icing with ivory, gold and warm brown soft gel pastes. Fit a pastry bag with an open star tip and fill with tinted cream cheese icing. Pipe swirls of icing in a circular pattern. Make another smaller circle of swirls in center of cupcake. Sprinkle icing with your choice of dust. We used a copper twinkle dust. Top each cupcake with a decorated maple leaf. Place finished cupcakes on Round 5 Tier Clear Acrylic Cupcake and Pastry Stand.



Note: Full tutorial can be viewed at www.globalsugarart.com in our Education Center.

Supplies

- Gumpaste
- Maple leaf cookie cutter
- Leaf veining mat
- Cornstarch
- Fondant shaping foam
- Bone tool
- Cel Pad™ or other foam pad
- Aluminum foil
- Decorating dusts
- Brushes for dusting
- Gel paste food colorings
- Pastry bag
- Open Star Decorating Tip
- Round 5 Tier Acrylic Cupcake and Pastry Stand (optional)
- Cupcake/Panettone Baking Cup Liners



Pumpkin Cupcake Recipe

- 1 package (18.25 oz) Duncan Hines Spice cake mix (517 grams)
- 3 eggs
- 1¾ cups pumpkin puree or Solid Pack Pumpkin (not pie filling) (420 grams)
- ½ cup water (118.29 ml)
- 1/3 cup vegetable oil (66.6 grams)

In a large mixing bowl, combine cake mix, eggs, pumpkin, water and oil. Beat on medium speed for 2 minutes. Spoon batter into prepared muffin cups, filling three-quarters full. Bake 15 to 20 minutes or until tops spring back when lightly touched. Cool 15 minutes in pans on wire rack, then remove cupcakes and cool completely.

Cream Cheese Icing

- 2-8 ounce packages of cream cheese, softened (453.6 grams)
- ½ cup of butter or margarine (110 grams)
- 1 teaspoon vanilla (5 grams)
- 2 cups of confectioner's sugar (220 grams)

Beat cream cheese, butter and vanilla in a mixer on medium speed until smooth and fluffy. Gradually add powdered sugar and continue to mix on medium speed until completely incorporated and light and creamy. Add a little more confectioner's sugar if necessary to stiffen icing. 🍷