

Chef's tip: use chocolate ice cream, to create chocolate cupcakes or strawberry ice cream to create strawberry cupcakes **Decorating the cupcakes:** 1. To set up the piping bag: Unscrew the white clip, add on the nozzle of choice and screw on the white clip again. 2. Spoon the buttercream into the piping bag, from the bag until ¾ filled. Wrap the edges over to close. STAT TIP 1. Hold the bag upright and starting in the centre, gently squeeze out the icing to form small peaks, pulling the bag away at the end of each peak to form a point. The key here is for all peaks to be an equal size. 2. Once your centre peak has been created, work your way around the edge until the top of your cupcake is full. Petal Tip 1. Start on the outside edge of your cupcake, holding the tip horizontally and flat against the cup cake with the thinner edge pointed outward, pipe a ring of petals around the edge of the cup cake. 2. Hold the tip at a 45 degree angle, for the next set of petals to stand slightly taller. Repeat by adding one or two more sets, depending on the size of the cup cake, each time lifting the nozzle angle slightly to stand taller. Finish the cup cake with a couple of silver edible sugar balls in the centre. Basket weave tip 1. Spoon the buttercream into the piping bag, from the bag until ¾ filled. Wrap the edges over to close. 2. Place the serrated tip at the top of the cupcake on the left side and pull down (vertical), squeezing out the icing until you reach the bottom. 3. Squeeze out short horizontal stripes over the vertical line, starting at the top. 4. Leave a space the same size as the tip of the nozzle and repeat down to the bottom, keeping each horizontal line the same size. 5. Squeeze the next vertical line over the edges of the horizontal stripes.

