

Culpitt

Sugar Decorations

More designs available for all your christmas bakes!



Culpitt

Baking Cases

Beautiful range of colours available!



SHOPPING LIST



SNOW DRIFT CUPCAKES

EASY



WHAT YOU WILL NEED:

- Colour Splash Concentrated Food Colour Blue
 - Brilliant White Sugar Paste 250g
 - Decopac Round Cutter Set
 - Ice Blue Foil Baking Cases
 - Cake Star Rolling Pin
 - Cake Star Cake Decorating Kit
 - Robin Sugar Pipings
 - Snowman Sugar Pipings
 - Cake Star Edible glue
 - Snow White Magic Sparkles
- You will also need:
- Six cupcakes baked in ice blue cases

INSTRUCTIONS



1 Divide the 250g of Brilliant White sugar paste into two equal portions.

2 Colour one portion with Blue Colour Splash concentrated food colour to make a pastel shade. Leave the other portion white.

3 Roll out your pale blue sugar paste and cut six 63mm circles using the DecoPac round cutters.



4 Use edible glue to attach a circle to each of your cupcakes.

5 Roll out the Brilliant White sugar paste and cut six 63mm circles.



6 Take out the 85mm round cutter and cut the white circles almost in half, then with the same cutter make another cut to trim off one edge, as pictured. To create the rounded edges on the white hills, use the blade tool from your Cake Star cake decorating kit.



7 Add the white hills to your cupcakes with edible glue.



8 Take both packs of Sugar Pipings and add one piping to each of the cupcakes, placing them on top of the hills.



9 To give your cupcakes an extra Christmas sparkle, sprinkle with Snow White Magic Sparkles.

