

CUPCAKE IDEAS

PLEASE
TAKE
FREE
INSPO!

CREATIVE WAYS TO
Make Party Time Treats
Look Oh-So Sweet!



HOBBY LOBBY®

TOP THAT!

Simple garnishes can take a cupcake from plain-vanilla to feast-for-the-eyes!

Here, a passionfruit glaze, a bit of fresh sage and a slice of kiwi make these cupcakes perfect for upscale gatherings. And the buttercream swirls are piped with a 1M open star tip.



FRESH SQUEEZED

Perk up your summer gatherings with pink lemonade cupcakes, complete with two-toned buttercream from a dual icing bag, complete with two-toned buttercream from a dual icing bag. Tint the icing with gel colors, fill the bag, and pipe away (tip 32 from the dual icing bag set used here!). Then add glittery sprinkles and candy pearls.





SUNDAE FUNDAY

To recreate the look of real ice cream for a sundae-inspired cupcake, add your buttercream with a cookie scoop. Then layer on toppings, like chocolate cake drip, rainbow sprinkles and a cherry on top!

AT ITS CORE

For these colorful confetti cupcakes, it's what's on the inside that counts! Using a special corer tool, you can easily hide yummy surprises at the center of your cupcakes. Fill them with sprinkles, extra frosting, jellies and jams, pudding, caramel, mini candies, and beyond.





HAPPY DAY

When times call for celebration, ordinary iced cupcakes just won't do! Mimic these cheerful designs by piping stars (with tip 172) over your cupcakes, then add DIY fondant shapes on top. You can also paint the fondant shapes with gel color and food-safe decorator brushes.



PARTY ON

You can have your cake topper and eat it too! Add melted candy wafers to number lollipop molds to create edible cupcake toppers for birthdays, anniversaries, New Year's parties and more. And for the party hats, adhere folded cardstock around readymade pompom toppers.

FLOWER POWER

These aren't garden-variety cupcakes! The hyper-realistic buttercream flowers are made possible thanks to flower and petal tips in the Decorative Baking Tips & Accessories kit.

Pro Tip: When piping florals, start with the central petals first, then work your way outward.



ON THE COVER:

Bring Highland-cow cupcakes to life with fondant-sculpted details. And to get that classic hairdo just right, pipe buttercream with the Hair & Grass Decorating Tip (size 233).

JUST BEACHY

If you want your cupcakes to make a splash, beachy toppings are a great place to start. Use petal tips for piping coral, star tips for shells and flower tips for waves. Then top things off with ocean-themed candy (thanks, Sunny Side Up Bakery® molds!) and edible pearls.

Number trays like this are the perfect size for displaying birthday party cupcakes!

