

Cupcake

Crayzee

Introduction to Basic Cupcake Decorating



Course Overview

- ❖ **Welcome and Introduction**
- ❖ **Working with fondant and making toppers**
- ❖ **Demonstration on how to make butter cream**
- ❖ **Demonstration of butter cream piping techniques**
- ❖ **Decorating 3 cupcakes with butter cream**
- ❖ **Demonstration of fondant covering of cupcakes**
- ❖ **Decorating 3 cupcakes with fondant**
- ❖ **Utilising decorating tools and equipment**
- ❖ **Having fun!!!!**

The History of the Cupcake

The **Cupcake** evolved in the United States in the 19th century, and it was revolutionary because of the amount of time it saved in the kitchen. There was a shift from weighing out ingredients when baking to measuring out ingredients. According to the Food Timeline Web, food historians have yet to pinpoint exactly where the name of the cupcake originated. There are two theories: one, the cakes were originally cooked in cups and two; the ingredients used to make the cupcakes were measured out by the cup.

In the beginning, cupcakes were sometimes called "number" cakes, because they were easy to remember by the measurements of ingredients it took to create them: One cup of butter, two cups of sugar, three cups of flour, four eggs, one cup of milk, and one spoonful of soda. Clearly, cupcakes today have expanded to a wide variety of ingredients, measurements, shapes, and decorations - but this was one of the first recipes for making what we know today as cupcakes.

Cupcakes were convenient because they cooked much quicker than larger cakes. When baking was done in hearth ovens, it would take a long time to bake a cake, and the final product would often be burned. Muffin tins, also called gem pans, were popular around the turn of the 20th century, so people started creating cupcakes in tins.

Since their creation, cupcakes have become a pop culture trend in the culinary world. They have spawned dozens of bakeries devoted entirely to them. Chocolate and vanilla still remain the classic favorites.



The Aim of the Course

The aim of this course is to give you the basic skills to allow you to be able to decorate cupcakes to a level that will impress your family and friends! Decorating your cupcakes is only limited to your imagination! If you loved playdoh as a child using fondant will be an adult's dream!

In this course we will decorate six cupcakes. We will use butter cream as well as fondant. Butter cream is an all time favourite and very versatile. It can be used for piping the classic swirl to the very pretty rose or even leaves. It doesn't matter what you do with butter cream... anyone will tell you the best part of a cupcake is what is on top. Fondant adds another dimension to your cupcakes and is so versatile. Fondant is also known as plastic icing or sugar paste.... It can be molded, stamped, imprinted, coloured, painted and piped on to. It is an easy way to get a professional look in a short space of time.

This course is aimed at beginners but by the end I hope you will be amazed at how easy it will be to decorate your cupcakes to a professional level. It is also for those wanting to do a little more than just spreading some icing over the top of your cupcake and dipping it in sprinkles... even though I must admit these were my favourite as a child.

When you arrive home with your gorgeous gift box of cupcakes your family or friends will want to know where you purchased these beauties!

Today you will utilise cupcake decorating equipment and supplies that will be available for sale at the end of the course. If there is anything that I do not have in stock I am happy to source this for you if I am able.

Please relax, enjoy and most importantly have fun....

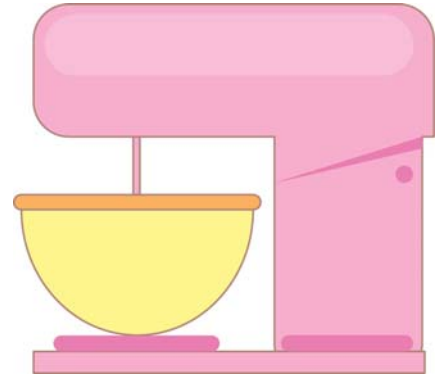
My favourite cupcake quotes –

- ❖ **Money can't buy happiness but it can buy cupcakes and that is sort of the same thing.**
- ❖ **Live life with love, passion, kindness and cupcakes!**
- ❖ **Keep calm and eat a cupcake!**

Types of Icing

Butter cream

Recipe: **500 grams of unsalted butter**
 1 kg of icing sugar
 2 teaspoons vanilla extract
 Milk can be added if too thick
 (A teaspoon at a time)



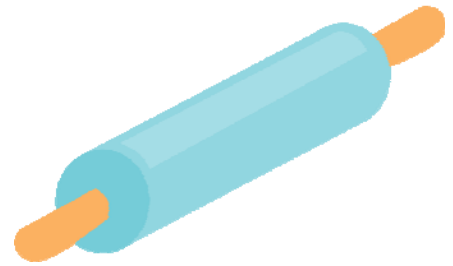
Cream your softened butter for approximately 5 minutes on high using an electric mixer or mix master until it is very pale and creamy, scraping down the sides as you go. As it is mixing add 2 teaspoons of vanilla extract. Once pale and creamy turn down your mixer to low and slowly add in the icing sugar. If after adding all the icing sugar it is a little thick you can add a teaspoon of milk at a time until it is to the right consistency.

Butter cream can be made up to a week in advance. It should be stored in a sealed container in the fridge. I find the recipe above will allow me to decorate around 24-36 cupcakes depending on the amount of butter cream used on each cupcake. You could always halve this. I find it is always better to have more icing rather than not enough, especially when creating roses.

A few tips when making butter cream:

- I prefer CSR or Bundaberg Icing Sugar (but any brand is fine)
- I always buy the Organic Vanilla Extract (not the imitation as this does not give the best flavour to your butter cream)
- Microwave your butter for 10 seconds at a time straight from the fridge. It creams better this way and you do not have to wait for it to soften. If you do not have a microwave you could always put your butter in a glass bowl over a saucepan of hot water (similar to melting chocolate)
- Always used unsalted butter.
- Always use gel colour not water based. My personal choice is the Wilton or Americolour brand. When colouring butter cream use a toothpick to slowly add in the colour. It is better to gradually increase your colour to obtain the achieved result.

Fondant



Today we will cover basic fondant decorating.

There are so many different brands of fondant icing on the market and it is a personal choice to what you wish to use. My personal choice is the Orchard Icing or Queen Icing which can be found at your local supermarket in the baking aisle. Royal icing is also readily available which is perfect for creating flowers and the like. You can also purchase this in your local supermarket.

I found that the Orchard Icing range comes in just the right package size at a reasonably inexpensive price – around \$4.50 per 500 grams. It also has a great taste. If you require a lot of fondant you can purchase in bulk online from their head office. Fondant can be purchased in larger quantities from cake decorating suppliers. You will find that some of the fondants are imported from the UK or the USA which have entirely different climates to us and can be difficult to work with. Orchard Icing is made in Australia for Australian climates. Another favourite of mine is Bakel's Pettinice which can be sourced from cake decorating suppliers.

Fondant is a great way to cover your cupcakes in an easy fashion and they certainly look very professional. To ensure fondant sticks to your cupcake it will require something for the fondant to attach to. You can use jam or ganache but I prefer a little butter cream.

Important things to remember when using fondant –

1. Use fondant suitable for your climate.
2. When working with fondant it can dry out very quickly so make sure all fondant that is not being used is sealed in a zip lock bag or covered with a cup/glass.
3. Tylose powder will be your secret weapon in ensuring all your decorations firm up. A pinch is all you need.
4. Do not store fondant covered cupcakes in the fridge as it cause the fondant to go soggy or sweat.

Fondant is readily available from cake decorating suppliers in a great range of colours. If you are decorating a large amount of cupcakes this may be the way to go as it can reduce the amount of time and money spent on colouring your fondant.

When colouring your fondant you can purchase the food colourings found in your local supermarket but you will find these are quite runny and messy especially when using red colouring. I prefer to use the Americolour or Wilton brands which are thicker and more concentrated. All you need to do is add a bit of colouring using a toothpick. I place the colour in the middle of my fondant and fold it over and stretch it a little to work all the colour in evenly. You may also like the tie dyed look which can look very pretty.

I use non-stick mats when working with fondant. Corn flour or sifted icing sugar can be sprinkled on your mat to ensure it does not stick. I also rub a little on my rolling pin. I also dust this over my equipment or tools to prevent sticking.



The Best Part - Decorating your Cupcakes



You are only limited to your imagination when it comes to decorating your cupcakes. In this course we will use 2 piping nozzles / decorating tips.



Above is the Wilton 2D and 233. You can purchase other brands identical or similar to the Wilton range and these will create the same effect.

The techniques for decorating with butter cream and fondant will be demonstrated.

There are so many piping nozzles available and it is a matter of having a go. I do sell practicing mats and a variety of nozzles.

Fondant is very versatile and there are so many decorating tools to assist you with your cupcakes.

We will use –

- Cookie cutters
- Stamps (only use these for your cupcakes)
- Plungers
- Impression mats
- Impression rolling pins
- A variety of tools
- Stencils

At the end of the course, please have a browse in my little shop if you have time. If there is something that I do not have I am happy to source this for you if I can. I also accept eftpos (Mastercard and Visa)

I also have a range of aprons, tea towels, mugs and other goodies!!!!

NOTES:

Thank you so much for attending my Introduction to Basic Cupcake Decorating Course – I hope you had fun!

FONDANT – MY PERSONAL FAVOURITES

One of the very first mysteries I like to unlock in my Introduction to Basic Cupcake Decorating Course is Fondant. It's known in various parts of the world by many names depending on additives, including Fondant, Gum Paste, Sugar Paste, and Petal Paste. I like to use the general name Fondant. Sugar Paste and Petal Paste are more commonly used to make flowers and decorations. However, the fondants below can still be used adding a pinch of Tylose. Tylose powder when mixed into rolled fondant or royal icing forms a strong moulding paste which dries firmly. Tylose Powder is used to make edible glue by mixing it with a bit of water.

I believe knowing what fondant is, where to buy it, and what to do with it are the 3 biggest mysteries to the average home baker. There are several options from making your own, purchasing from the supermarket, cake decorating supply shops or of course, online.



The quickest and cheapest fondant to get your hands on locally is "Orchard White Icing". The price is reasonable at \$4.50 per 500grams (\$9.00 kg), it tastes great, is Australian made and does not contain gelatine so it's safe to use for your vegetarian friends. You can cover cakes with it and if you add Tylose powder to it you can also model edible decorations. You can colour it in all the pastel shades, and darker yellows, greens, and pinks etc but BEWARE please do not try to colour black or deep red with any brand of white. It will become quite messy. I recommend purchasing these colours in the Pettinice as per below. Once opened you can wrap tightly in plastic wrap for later use within the use by date.

***Tip: Please avoid Almond paste or anything that says Marzipan - these are not fondants at all.**



Then we move onto another brand you may have seen about. This is available at most cake decorating supply shops that sell Bakels. I believe Bakels has the nicest taste and again is Gelatine free – great for vegetarians. It will cover your cakes well and again, if you just add some Tylose you can model all your edible decorations. Once opened you can wrap tightly in plastic wrap for later use within the use by date. Cost wise it is a bit more expensive, \$14.95-

\$16 per 750g (\$19.90 - \$21.30 kg).

The price can really make your cupcakes quite expensive to make, and you can start to see why cake decorators charge so much for their cakes ~ the consumable ingredients alone all add up! The dark colours are perfect, black, chocolate and red have all been hits on my cupcakes. You can purchase this product from any good cake decorating supply shops.



My second choice from the supermarket range is the Queen's Ready to Roll Icing. However, I have found not a lot of places sell this product. It does have Gelatine so is **not ideal for vegetarians**. It is a little more expensive than Orchard but still a great product if it is the only one you can purchase. The last time I purchased this it was around \$8.00 for a 600 gm packet.

So why not purchase some fondant today and starting have some fun making your edible decorations! You will be surprised at what you can actually make!