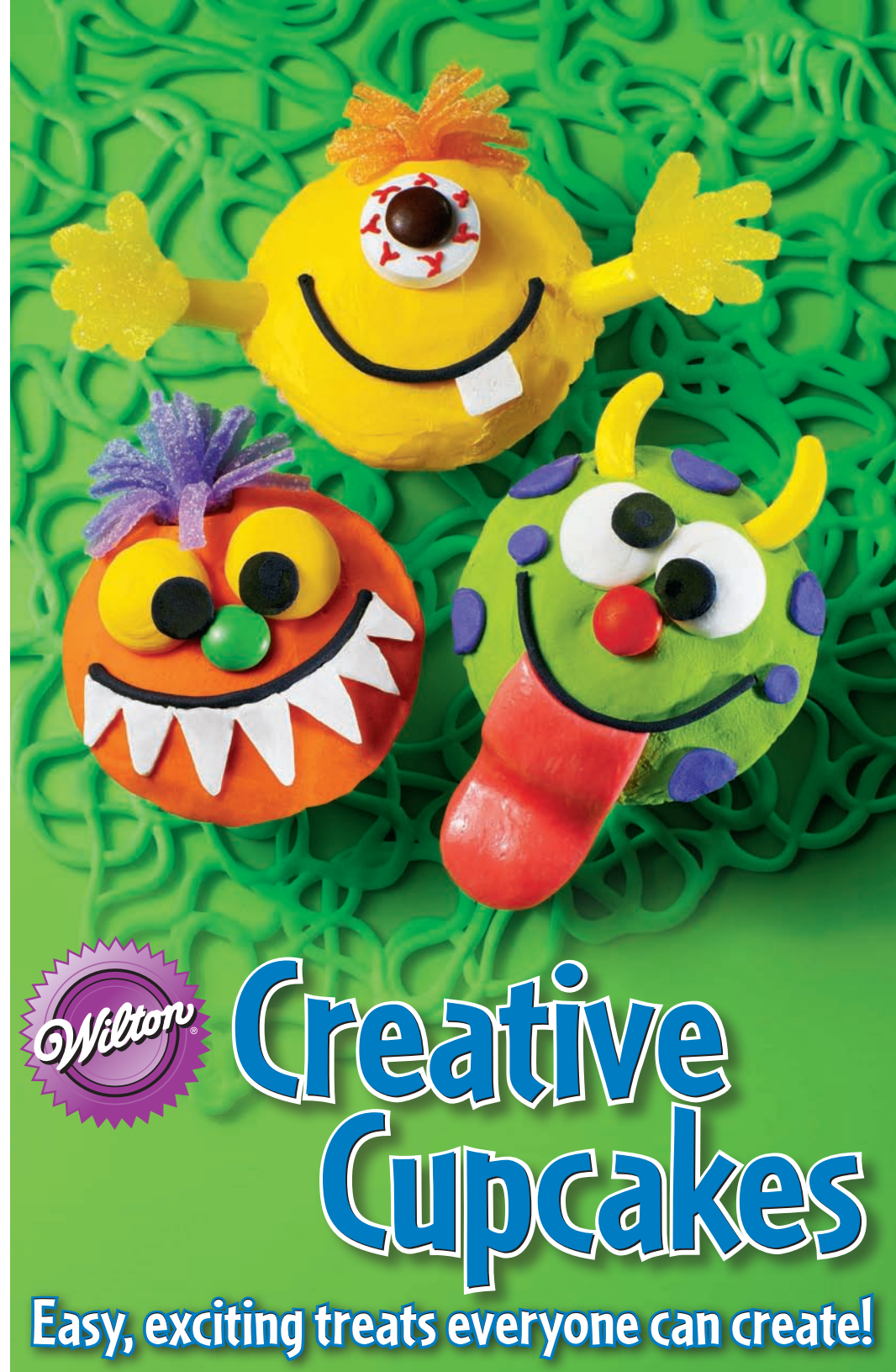




See how great
cupcakes can be!



Wilton presents today's hottest party dessert like you've never seen it before. This all-new book features over 150 exciting cupcake and treat ideas for all occasions, with complete baking and decorating instructions to make them easy. You'll also find a great recipe section with delicious surprises like Key Lime Cupcakes, Mocha Icing and more. **CUPCAKE FUN!** is the book you need to create the ultimate cupcake celebration! Pick it up now at your Wilton dealer, visit www.wilton.com or www.cupcakefun.com.



Creative Cupcakes

Easy, exciting treats everyone can create!

Have-A-Ball Cupcakes

Every season's in play on an action-packed cupcake display! Just ice the tops smooth and add the stitched detail—every one's a winner.



If you choose not to decorate your cupcakes like our Have-A-Ball Cupcakes, try our recipe for Chocolate Buttercream Icing. It tastes great with our Brownie Cupcakes!

Project:

You will need:

Standard Muffin Pan, Standard White Baking Cups, Small Metal Spatula, Round Decorating Tip 3, Orange, Red and Black Icing Colors, Cupcakes 'N More® Dessert Stand, Your favorite cupcake and icing recipe.

Step 1: Bake Cupcakes

Line muffin pan with baking cups. Fill $\frac{1}{2}$ full with your favorite cupcake recipe or batter from a mix. Bake according to recipe instructions. Cool completely.

Step 2: Decorate Cupcakes

Basketball Cupcakes: Spatula ice cupcake with orange icing. Add stitching with tip 3 lines of chocolate icing.

Baseball Cupcakes: Spatula ice cupcake with white icing. Add red stitching using tip 3.

Soccer Ball Cupcakes: Spatula ice cupcakes with white icing. Outline and fill in tip 3 panels in black; connect panels with tip 3 outlines.

Step 3: Arrange Cupcakes

Place cupcakes on cupcake stand or other serving piece.

Recipe:

Brownie Cupcakes with Chocolate Buttercream Icing

Cupcake Ingredients:

- 1¼ cups all-purpose flour
- ½ teaspoon salt
- 4 squares (1 oz. ea.) unsweetened chocolate, chopped
- 1½ cups (3 sticks) butter, cut into pieces
- 1½ cups granulated sugar
- 4 eggs, lightly beaten
- 2 teaspoons vanilla extract
- 2 cups pecans, chopped (optional)

Icing Ingredients:

- ½ cup solid vegetable shortening
- ½ cup butter or margarine
- ¾ cup cocoa or three 1 oz. unsweetened chocolate squares, melted
- 1 teaspoon Clear Vanilla Extract
- 4 cups sifted confectioners' sugar (approx. 1 lb.)
- 3-4 tablespoons milk
- Light corn syrup

Cupcake Directions:

Preheat oven to 350°F. Line muffin pan with baking cups. In medium bowl, combine flour and salt. In small heavy saucepan or microwave safe bowl, melt butter and chocolate; stir until blended. In large bowl, combine chocolate mixture with sugar; mix well. Whisk in eggs and vanilla. Add flour mixture to chocolate mixture; mix until blended. If desired, stir in nuts. Spoon into baking cups. Bake 18-20 minutes or until toothpick inserted in center comes out clean. Cool cupcakes in pan on cooling rack 8 minutes. Remove cupcakes from pan. Cool completely.

Makes about 20 cupcakes.

Icing Directions:

Cream shortening and butter with electric mixer. Add cocoa and vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep bowl covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Rewhip before using. For Thin (Spreading) Consistency Icing, add 3-4 tablespoons light corn syrup, water or milk.

Makes about 3 cups.



Blooming Bright Cupcakes

This fun "flower arrangement" shows you how important presentation can be. Even smooth iced cupcakes can become so much more when arranged differently for the celebration.

Project:

You will need: Standard Muffin Pan, Assorted Pastel Standard Baking Cups, Rose Icing Color, Small Metal Spatula, Pink and Soft Pink Colored Sugars, Cake Board, Fanci-Foil Wrap, Green construction paper, Scissors, Your favorite cupcake and icing recipe.

Step 1: Bake Cupcakes

Line muffin pan with baking cups. Fill ½ full with your favorite cupcake recipe or batter from a mix. Bake according to recipe instructions. Cool completely.

Step 2: Decorate Cupcakes

Tint small portion of buttercream icing dark rose; tint remainder a lighter shade of rose. Spatula ice the top of one cupcake using dark rose; using a spatula, ice the remaining cupcakes light rose. Sprinkle with colored sugars.

Step 3: Arrange Cupcakes

Arrange cupcakes on foil-covered cake board or position directly on your table with dark rose iced cupcake in center, light rose iced cupcakes positioned around the center. Cut a stem and two leaves from green construction paper. Position stem and leaves around cupcakes.

Recipe:

Carrot Cupcakes with Cream Cheese Icing

Cupcake Ingredients:

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 2 teaspoons ground cinnamon
- 2 teaspoons baking soda
- 4 eggs
- 1 cup vegetable oil
- 4 cups freshly shredded carrots (approx. 1 lb.)*
- ⅔ cup chopped nuts

Cupcake Directions:

Preheat oven to 350°F. Line muffin pan with baking cups. In medium bowl, combine flour, sugar, cinnamon and baking soda; mix well. In large bowl, beat eggs with electric mixer until foamy; add oil in a thin stream and beat well. Add flour mixture to egg mixture; mix well. Fold in carrots and, if desired, nuts. Spoon into baking cups. Bake 18-20 minutes or until toothpick inserted in center comes out clean. Cool cupcakes in pan on cooling rack 8 minutes. Remove from pan. Cool completely before icing.
Makes about 2½ dozen cupcakes.
*Avoid using pre-shredded carrots.

Icing Ingredients:

- 3 packages (8 oz. ea. cream cheese, softened)
- 1 tablespoon orange juice
- 1 teaspoon grated orange zest
- 4 cups sifted confectioners' sugar (about 1 lb.)

Icing Directions:

In large bowl, beat cream cheese, orange juice and zest with electric mixer until light and fluffy. Gradually beat in confectioners' sugar. Continue beating until smooth and creamy. Refrigerate until ready to use.
Makes about 4 cups icing.



Caterpillar Cupcakes

This cute little creature will just light up the table at kids' birthday parties and school celebrations. It's so easy to make and even more fun to eat.



Project:

You will need:

Standard Muffin Pan, Cooling Grid, Standard White Baking Cups, Spatula, Scissors, Golden Yellow, Leaf Green, Rose, Violet and Orange Icing Colors, Yellow, Pink, Lavender, Light Green and Orange Colored Sugars, Your favorite cupcake and icing recipe, Black shoestring licorice, Candy-coated chocolates, Spice drops or Gum drops, White gumballs.

Step 1: Bake Cupcakes

Line muffin pan with baking cups. Fill $\frac{1}{2}$ full with your favorite cupcake recipe or batter from a mix. Bake according to recipe instructions. Cool completely.

Step 2: Decorate Cupcakes

Using a spatula ice tops of cupcakes with yellow, green, light rose, violet and orange buttercream icing; sprinkle with matching colored sugars. Cut licorice into 3 in. lengths. Insert spice drops into licorice to make feet and antennae; insert into cupcakes. For head cupcake, position white gumball eyes; attach brown candy-coated chocolate pupils with buttercream. Position red candy-coated chocolate nose and licorice mouth. (If desired, pupil and mouth can be made with icing.)

Step 3: Arrange Cupcakes

Arrange cupcakes on covered cake board or other flat serving piece.

Recipe:

Peanut Butter Cupcakes with Buttercream Icing

Cupcake Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 6 tablespoons butter, softened
- $\frac{3}{4}$ cup peanut butter
- $\frac{1}{4}$ cups firmly packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup milk

Cupcake Directions:

Preheat oven to 350°F. Line muffin pan with baking cups. In medium bowl, combine flour, baking powder and salt; set aside. In large bowl, cream butter, peanut butter and brown sugar with electric mixer until smooth. Add eggs and vanilla; mix well. Add flour mixture and milk to butter mixture; mix well. Spoon into baking cups. Bake 22-24 minutes or until toothpick inserted in center comes out clean. Cool cupcakes in pan on cooling rack 8 minutes. Remove from pan. Cool completely before icing. Makes about 20 cupcakes.

Icing Ingredients:

- $\frac{1}{2}$ cup solid vegetable shortening
- $\frac{1}{2}$ cup butter or margarine, softened
- 1 teaspoon Clear Vanilla Extract
- 4 cups sifted confectioners' sugar (approx. 1 lb.)
- 2 tablespoons milk

Icing Directions:

In large bowl, cream shortening and butter with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep bowl covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Rewhip before using. Makes about 3 cups.



Flowers & Candy Cupcakes

Everyone will love these edible flowers! The petals are flattened spice drops, fanned in a circle for a full-blossomed look.

Project:

You will need:

Standard Muffin Pan, Standard Baking Cups, Rolling Pin (optional), Small Metal Spatula, Paring knife, Spice drops or gum drops, Granulated sugar, Your favorite cupcake and icing recipe.

Step 1: Bake Cupcakes

Line muffin pan with baking cups. Fill 1/2 full with your favorite cupcake recipe or batter from a mix. Bake according to recipe instructions. Cool completely.

Step 2: Decorate Cupcakes

Spatula ice tops of cupcakes with icing. Cut spice drop in half. Flatten halves with finger or small rolling pin on surface sprinkled with granulated sugar. Arrange flattened spice drop "petals"; add unflattened spice drop half flower center.

Recipe:

S'mores Cupcakes with Marshmallow Icing

Cupcake Ingredients:

- 1 package (18.25 oz.) chocolate cake mix (no pudding in mix)
- Water, eggs and oil to prepare cake mix
- 1 cup mini marshmallows
- 2-3 graham crackers, broken into bite-size pieces

Cupcake Directions:

Preheat oven to 350°F. Line muffin pan with baking cups. In large bowl, combine cake mix, water, eggs and oil; beat with electric mixer 2 minutes. Spoon batter into baking cups, filling half way. Sprinkle about 3 marshmallows and graham cracker pieces in center. Cover with additional batter, filling baking cups 2/3 full. Bake 18-20 minutes, or until toothpick inserted in center comes out clean. Cool cupcakes in pan on cooling rack for 8 minutes. Remove from pan. Cool completely before icing.

Makes about 2 dozen cupcakes.

Icing Ingredients:

- 1 pound (4 sticks) butter, softened
- 2 cups confectioners' sugar
- ¼ teaspoon salt
- 2 jars (about 7 oz. ea.) marshmallow cream
- 2 teaspoons vanilla extract

Icing Directions:

In large bowl, beat butter with electric mixer until creamy. Gradually add sugar and salt; mix well. Add marshmallow cream and vanilla; blend well. Use immediately or refrigerate, covered, up to 1 week; bring to room temperature and lightly beat before using.

Makes about 5½ cups.

Covering Cupcakes Using a Spatula

Covering the cupcake using buttercream with a spatula is the traditional way to ice cupcakes, neatly and quickly.

Step 1: Place a dollop of icing at the center of the cupcake.

Step 2: Spread icing across the top, pushing toward the edges. For a smooth look, run the spatula edge across the top.

Step 3: For a fluffier look, lightly touch the iced surface with the spatula blade and lift up.



Screamin' Demons!

Making faces has never been so much fun! The kids can create all kinds of crazy cupcake characters using a few easy decorating steps and colorful candies. What a blast for birthdays or Halloween!

Project:

You will need:

Cookie Sheet, Decorating Tips 1, 2A, 3, 4, Orange, Black, Lemon Yellow, Golden Yellow, Red-Red, Christmas Red, Leaf Green, Violet, and Rose Icing Colors*, FoodWriter™ Edible Color Markers, Pastel Silicone Baking Cups, Rolling Pin, Spatula, Spice drops, Candy-coated fruit-shaped candies, Taffy (not salt water), Candy-coated chocolate dots, White hollow-center hard candies, Yellow stick candy, Granulated sugar, Cornstarch, Waxed paper, Scissors, Paring knife, Your favorite cupcake and icing recipe.

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Leaf Green with Lemon Yellow for green shown. Combine Violet with Rose for violet shown.

Step 1: Bake Cupcakes

Fill silicone baking cups $\frac{1}{2}$ full with cupcake recipe or batter from a mix. Bake according to recipe instructions on baking sheet, cool. Spatula ice smooth.

Step 2: Decorate Cupcakes

Orange Demon: Pipe tip 2A ball eyes with tip 3 dot pupils (pat smooth with finger dipped in cornstarch). Position candy-coated chocolate nose. Pipe tip 4 outline mouth; outline and pipe in tip 3 teeth (pat smooth with finger dipped in cornstarch). For hair, roll out 2 spice drops on waxed paper sprinkled with sugar. Cut two 1 x 1½ in. strips; cut fringe $\frac{3}{4}$ in. deep with scissors. Roll strips up to form hair tufts; insert in cupcake top, adjusting fringe for fuller hair.**

Yellow Demon: Position hollow-center candy eye; attach candy-coated chocolate pupil with icing. Pipe tip 1 outline veins or draw with red FoodWriter™ Edible Color Marker. Pipe tip 4 outline mouth; pipe in tip 3 tooth (pat smooth with finger dipped in cornstarch). For arms, cut yellow candy sticks in 2 in. lengths; insert in cupcake. For each hand, roll out 2 spice drops; using knife, cut hands. Attach hands to arms by pressing in place. Make hair as for orange demon.**

Green Demon: Make eyes, pupils and mouth and position candy nose as for orange demon. Insert banana-shaped candies for horns. Pipe tip 3 dot spots (flatten and smooth with finger dipped in cornstarch). Shape taffy to form tongue; position.**

**You may substitute the following to create features: hard candy wafers or flattened spice drops for eyes, candy-coated chocolates for pupils, black shoestring licorice for mouths, candy corn for teeth and Jumbo Confetti Sprinkles for spots.

How to Perk Up Your Cupcake Mix

Add your personal touch to your favorite cake mix or recipe:

- Substitute frozen juice concentrate for all or part of the water used;
- Add $\frac{1}{2}$ to 1 teaspoon almond, coconut, lemon or other favorite extract or flavoring;
- Add a few drops of concentrated candy flavor.
- chips; chopped nuts, chocolate bars or shredded coconut;
- $\frac{1}{4}$ cup sprinkles, jimmies or hard crushed candy;
- 2 teaspoons freshly grated orange, lemon or lime zest;
- $\frac{1}{2}$ cup mini gum drops (or chop big ones!);
- Raisins or chopped dried fruit.

Once you've made the batter, stir in:

- $\frac{1}{2}$ cup chocolate, butterscotch or peanut butter