

Decorating and Filling Ideas

Experiment with different ways to decorate and/or add flavor to your cupcakes.



Clown: Core a vanilla cupcake and save core. Fill hole with jellies. Place a ball of buttercream on cupcake and use candies to finish clown face. Decorate with jellies to create collar. Roll saved cupcake core in sprinkles and place on clown head for hat.

Oreo Cookie: Fill chocolate cupcake with a mixture of vanilla cream and crushed Oreo cookies. Use offset spatula to top cupcake with vanilla icing and squeeze bottles to decorate with melted chocolate.

Sophisticated Caramel: Fill chocolate cupcake with caramel sauce. Use squeeze bottle to decorate top with chocolate frosting and sprinkle with sea salt.

Black Forest Cupcake: Using squeeze bottle without icing tip, fill chocolate cupcake with cherry pie filling, top with real whipped cream and chocolate shavings

Boston Cream Cupcake: Using squeeze bottle without icing tip, fill vanilla cupcake with custard. Use offset spatula to spread a heavy chocolate glaze on top.

Peanut Butter Cup: Fill a cupcake with chocolate spread. Use offset spatula to top with peanut butter icing. Sprinkle with mini chocolate chips or shaved chocolate.

Strawberry Shortcake: Fill a chocolate muffin or cupcake with chopped strawberries. Mix cream and pureed strawberries together. Use squeeze bottle to top cupcake with strawberry cream. Finish with strawberry on top.

For further ideas visit www.cuisipro.com recipe section.

