

DIY CUPCAKES TO-GO!

SUPPLIES NEEDED

4 oz Ball canning jars, clean & dry	3/8" grosgrain ribbon
pre-made cupcakes (fill the batter no higher than half way in the cupcake tin before baking)	glue gun & glue sticks
buttercream icing, tinted with food color of choice (any frosting will work, Wilton buttercream recipe can be found below)	colored buttons
1 disposable cake decorating bag	Colored paper, any type (wrapping paper, scrapbook paper, etc). I used self-adhesive labels.
decorator sprinkles	
Wilton decorating star tip (any size star tip)	

LET'S MAKE IT!

Trace the inside of a canning jar ring on the colored paper & cut out one circle for each cupcake.

Fit Ball jar lids with paper circles (use double-stick tape or a dab of hot glue if not using self-adhesive labels)

Hot glue ribbon to canning jar rings. Tie ends into a bow and hot glue buttons to front of bow.

Fit decorating bag with star tip and fill with icing. Pipe a dab of frosting inside the bottom of a clean Ball jar.

Remove cupcakes from paper liners and press gently into Ball jar.

Pipe icing onto top of cupcakes, making sure frosting is no higher than the top lip of the jar.

Decorate with cake sprinkles.

Insert jar lids into jar rings and fit onto cupcake jars.

Enjoy!

WILTON BUTTERCREAM ICING

INGREDIENTS

1/2 cup solid vegetable shortening	
1/2 cup (1 stick) butter, softened	
1 teaspoon clear vanilla extract	
4 cups sifted confectioners' sugar (approximately 1 lb.)	
2 tablespoons milk	

LET'S MAKE IT!

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.

Re-whip before using.