

# DIY FARM ANIMAL CUPCAKES

## SUPPLIES NEEDED

24 premade cupcakes	Mini Marshmallows cut in half with scissors (for eyes & lambs' wool)
Food Coloring (pink & yellow)	Orange circus peanuts (cut into triangles for rooster beaks)
White buttercream frosting, divided into 3 bowls: one white, one tinted pink & one yellow (recipe below)	chocolate chips (cow spots)
Mentos fruit flavored (for pig & cow noses and lamb ears)	disposable cake decorating bags
Jellybeans (pink for lamb noses & red for chick combs)	Wilton decorating tip #5 (writing) & #12 tip
Buttercream mints (for pig and lamb ears or can substitute Mentos)	Red Wilton Candy Melts (for rooster wattles)
Junior Mints (for cow ears)	A few tablespoons of chocolate chips or a handful of Wilton chocolate candy melts (for pupils)

## LET'S MAKE IT!

**Frost the cupcakes:** (8 white, 8 yellow, 8 pink)

Cut ~1" of narrow end of decorating bag off with scissors.

Place coupler inside bag, add tip #12 to outside of bag and screw the coupler onto bag. Frost cupcakes starting at outside edge, moving in one continuous circle towards the center to finish.

**Decorate the cupcakes:**

**Chick:** red jelly beans for comb, orange jelly bean for beak.

**Rooster:** red Wilton candy melt cut in half for comb and another for wattles. Circus peanut for beak.

**Lamb:** pink Mentos halved for ears, marshmallow halves for wool and pink jellybean nose.

**Cow:** pink Mentos for nose, jelly beans for horns (that cows don't have) and Junior Mints for bizarre ears.

**Pupils & Nostrils:**

Place chocolate candy melts in a small bowl and microwave 30 seconds at a time. Remove, stir and repeat in 30 second increments until just melted. (It shouldn't take more than 2 minutes total.

Careful not to over-heat) Fill decorating bag fitted with #5 tip & fill with melted chocolate. Dot each marshmallow eye with chocolate and each pig or cow nose with 2 dots.

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# WILTON BUTTERCREAM ICING

MAKES APPROX. 3 CUPS

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## 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!

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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.