

DIY SNOWFLAKE CUPCAKES

SUPPLIES NEEDED

2 dozen premade cupcakes	wax paper or parchment paper
butter cream icing, tinted (purchased from my grocery store's bake shop. Take the help if you can get it!)	tape
decorator sugar or sugar pearls	Link to Snowflake template (print several copies)
2 disposable cake decorating bags	
Wilton decorating tips #5 (writing) and #21 (star)	
1/2 cup white Wilton Candy Melts	

LET'S MAKE IT!

Fit decorating bag with star tip #21 and frost starting at outside edge, moving in circles towards the center to finish.

Tape snowflake templates onto work surface, side-by-side.

Place wax paper over top of templates and tape in place.

Place 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)

Fit decorating bag with writing tip #5 & pour candy melts into bag. Pipe snowflake from outside edge, in towards center, applying enough pressure to meet both sides of the template's dotted lines (or else the snowflakes will be too thin and break). Work quickly as chocolate hardens quickly.

When finished with ONE snowflake, immediately sprinkle with decorator sugar or sugar pearls. The chocolate dries extremely quickly!

Gently insert snowflakes into cupcakes.

Enjoy!