DIY TURKEY CUPCAKES & PILGRIM HAT TREATS

TURKEY HAT CUPCAKES SUPPLIES NEEDED

2 dozen premade cupcakes	candy corn
chocolate frosting	white chocolate chips
small amount of red frosting	
black writing frosting	
disposable decorating bags	
Wilton tips #352 (leaf) & #12 (round) & #12 (writing)	

LET'S MAKE IT!

Using #12 tip fitted to black writing frosting, dab dots onto white chocolate chips and set aside.

Using #12 tip, fill decorating bag with chocolate frosting.

Frost the Body: beginning at the outside edge of cupcake, pipe frosting in circles, overlapping and stacking upwards.

Frost the Head: using the same technique, pipe stacked circles for the head.

Insert 4 candy corns, pointy side down, into the back of each cupcake.

Insert one candy corn into head for beak.

Apply eyes behind beak.

For snood (that's the technical term for the wobbly appendage that drapes over the turkey's beak): Using #352 tip, pipe red frosting onto side of beak in a zig-zag motion.

Enjoy!

PILGRIM HAT TREATS SUPPLIES NEEDED

fudge striped cookies	disposable Cake Decorating bag & #12 tip
mini peanut butter cups, unwrapped	parchment paper
1/4 cup yellow Wilton candy melts	
disposable Cake Decorating bag & Wilton tip #10 and either #101 or #5 (for buckle)	
chocolate sprinkles (aka: jimmies)	
white frosting	

LET'S MAKE IT!

MAKE BUCKLES

In microwavable bowl, melt yellow candies in microwave in 30 second increments, stirring in between each. Place warm (not hot) candy melts in decorating bag fitted with tip. On a piece of parchment paper, pipe a tiny square for each cookie, immediately adding one chocolate sprinkle before moving onto the next buckle.

MAKE HAT

Place cookies striped side down on work surface. Fit decorating bag with #10 tip and fill with white frosting. In center of cookie, pipe a circle slightly larger than the peanut butter cup. Place peanut butter cup in center of cookie, upside down.

Pipe a dot of frosting onto the back of the hat buckle and apply to side of peanut butter cup.

Enjoy!