



INGREDIENTS

- 500g Roberts chocolate Mud cake Mix
- 100g Satin ice Gum paste
- Roberts Sugar pearls
- 200g White Satin ice
- 250g Turquoise Satin ice
- Roberts Musk Flavour
- Buttercream icing

MATERIALS

- Roberts Silver cupcake cases
- Small rose cutter
- Foam Modelling Mat
- Ball Tool
- Round cookie cutter Set
- Tweezers
- Piping Nozzles
- Cupcake & Cookie Textured Tops - Whimsy Bloom



Step 1

Bake the 500g batch of Chocolate Cake Mix.
See recipe instructions on the back of the cake mix packet.
Cool completely then store in an airtight container.

Step 2

Cut Rose shapes of Gum Paste. Place onto Foam Mat.
Rub the Ball Tool around the edge of each petal.
Lay in a flower former to set hard.
Attach Sugar Pearls to the centre of each flower.

Step 3

Cut 12 x 7cm discs of White Fondant.
Cut 12 x 6cm discs of Turquoise Fondant.
Use small cookie cutters to mark patterns in the Turquoise fondant discs.
Use these as a guide when attaching the Sugar Pearls.
Gently press selected piping nozzles into the fondant to create patterns.
Create emboss effects using a textured mat.

Step 4

Add drops of Musk Flavour to the Buttercream Icing.
Pipe a generous amount of Buttercream Icing on top of each cupcake. Place decorated disc on top.

Give your cupcakes in a Clear Cello Bag tied with a ribbon!



NOTE:

Cupcake toppers and Flowers can be made 1-2 days before.

