

TUTORIAL

Shabby Chic

Cupcake Toppers

LEARN HOW

*to create these
simple fondant
toppers.*

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CREATING THE FLOWER TOPPER

Tools Needed

- ❖ Iced Cupcakes
- ❖ Rolling Pin
- ❖ Water Brush
- ❖ Pink & Mint Green Satin Ice Fondant
- ❖ Anabelle Silicone Lace Mold by NY Cake
- ❖ Pearl Luster Dust
- ❖ Flower center mold of choice
- ❖ Rose flower cutter



Buttercream Recipe
can be
found online at
epicdelights.com

Start by rolling out your pink Satin Ice fondant to about a 1/4" thickness.





Use just the top piece of the lace silicone mold.



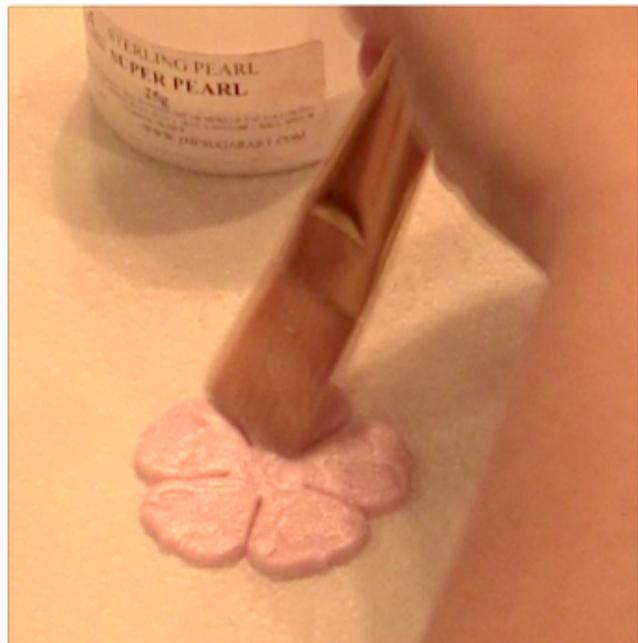
Using the lace mold, imprint the fondant working your way down the fondant.



Using the rose cutter, center it over a portion of your lace design. I like to center it over one of the lace flowers.



Run your fingers carefully over the back of the cutter to insure a nice clean cut.



Dust the flower using a pearl luster dust to bring out the lace pattern.



Use a flower center mold to create the flowers center.



Using a little bit of water or gum glue, to attach the center. Be sure to dust your center as well!

FINAL THOUGHTS

Using a 1M tip pipe a simple cupcake swirl on your cupcakes and place flowers on top. Mix it up by creating additional flowers in alternating colors to adorn your cupcakes.

Let your flowers sit out and firm up/dry overnight before placing on your cupcakes.

To speed up the drying time you can knead a little bit of Tylose powder into your fondant prior to rolling it out.

MEET THE ARTIST

Michele first picked up a pastry bag at the age of 6. She is a 4th generation baker and 2nd generation cake decorator. She is also the owner of Epicurean Delights in Kirkland, WA.

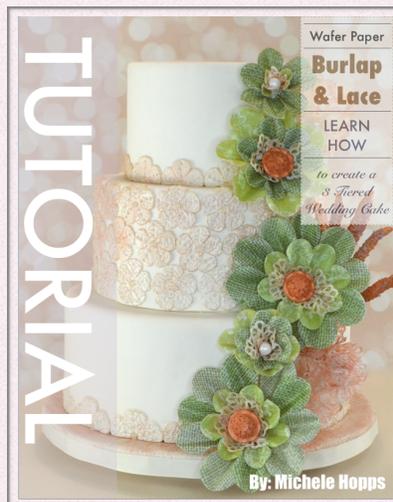
She's a graduate of the internationally acclaimed Wilton School of Cake Decorating and Confectionery Art, a former Wilton Method Instructor and is an ICES Approved teacher. Her training and education include Chez Boucher Culinary School in New England as well as an extensive education with some of the top sugar artists and teachers in the country. Including Nicolas Lodge, Susan Carberry, Colette Peters, Kathleen Lange and many more.

Her work has won several awards, been featured on several sites and in a number of publications. When she's not busy creating custom works of art for clients, blogging about caking and baking or shooting new sweet or savory "how to" videos, you can find her demoing and teaching sugar art classes at home and around the US. She's equally passionate about teaching as she is about culinary



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By: Michele Sweeney, Epicurean Delights www.epicdelights.com

CREATING THE SCALLOPED TOPPER

Tools Needed

- ❖ **Pink & Mint Green Satin Ice Fondant**
- ❖ **Scalloped cutter**
- ❖ **Palate Knife**
- ❖ **Rolling Pin**
- ❖ **Pearl Luster Dust**
- ❖ **Iced Cupcakes**



Start by rolling out your Mint Green Satin Ice fondant to about a 1/4" thickness.



Imprint your fondant as you did when creating the flower topper.



Using an Ateco scalloped edge cutter, center over flower pattern and cut.



Dust the disc using the same luster dust you did on your flowers.

FINAL THOUGHTS

As you did with the flower toppers, create additional discs in alternating colors to adorn your cupcakes. As before they will require drying time before placing on your cupcakes.

For a rustic Shabby Chic effect highlight the edges of the flower petals or scalloped discs with a little bit of brown petal dust.

Visit the epicdelights.com website for our delicious buttercream tutorial, recipes, tutorials and more.

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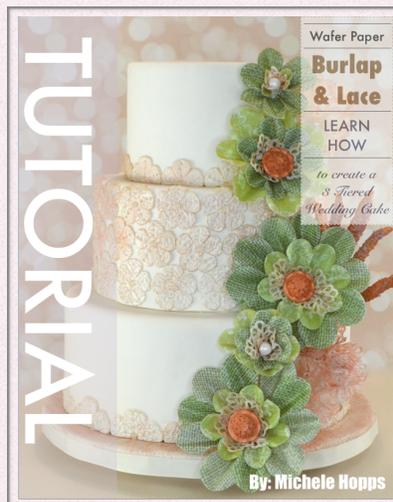
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