

Basic Mini Cupcake

Materials:

Mini cupcakes
Buttercream
Sprinkles

Tools:

Piping bag
Star piping nozzle (Wilton 1M)
Small bowl

Instructions:

1 Take a piping bag and cut off the tip so that when inserted, the piping nozzle will sit half in the bag and half protruding through the end of the bag. If the hole is cut too big, the nozzle will either fall straight out or, when pressure is applied, the buttercream will force it out.

2 Holding the piping bag with one hand or resting it in a large glass, fold back the edges of the bag, opening it out over your hand or over the sides of a glass.

3 Using a spatula, half fill the bag with buttercream. If you overfill the piping bag, it will be too heavy to handle or buttercream will shoot out of the top of the bag when pressure is applied.

4 Unfold the sides of the bag and, using your fingers, work the buttercream down inside the bag and towards the nozzle – this will eliminate some of the air bubbles. Twist the end of the bag to close it, and you are ready to pipe.

5 Grip the twisted end of the piping bag between your thumb and index finger. This hand will act as a squeezing mechanism to push the buttercream out of the bag. Your other hand will act as a stabiliser to guide the nozzle.

6 Squeeze out a small amount of buttercream into a bowl to release any further air bubbles that may have formed.

7 Take a cooled cupcake and place it on your work surface. With the piping bag in a vertical position over the cupcake and the nozzle just touching the outer edge of the cupcake, begin to squeeze the buttercream out through the nozzle.

8 When buttercream appears, raise the nozzle slightly to allow it to disperse. Move the nozzle in a circular motion, while maintaining a constant pressure on the bag.

9 Once the outer edge of the cupcake is covered with buttercream, continue to work in a circular motion towards the centre of the cupcake.

10 Stop squeezing the bag when you reach the centre and, with a short sharp action, lift the nozzle away.

11 Before the buttercream forms a skin, apply some sprinkles. Do this by holding the cupcake in one hand over a bowl to catch any loose sprinkles.

