

Valentines Day Cupcake Tutorial by Hello Naomi

Makes 12

What you will need:

12 vanilla cupcakes
500g ready to roll white icing (fondant)
Red gel food dye
Blue food dye
Circle cutter (the same size as your cupcake tops)
2 size heart cutters
Non-stick small rolling pin
Plastic mat
Pure icing sugar for dusting
Water or cake decorating glue w/ small paintbrush



1. Divide the fondant into 4. Using a plastic mat, dye one lot of fondant red, one pink, one blue and leave the other white. Colouring is done by kneeding drops of colour into the fondant until mixed through evenly. Pink is made by using a small amount of the red dye, red is eventually achieved by using a fair amount of dye (using a gel dye is much faster than using liquid dye). Use sifted icing sugar to soak up any moisture from the dye and prevent sticking. Wrap each colour in cling wrap. Wipe mat after each colour.
2. Roll out the white fondant until approx $\frac{1}{4}$ inch thick. Dust icing sugar on the top and bottom if sticking and dust away excess.
3. Cut out 3x circles using the circle cutter. Using a pallet knife or flat knife lift each circle, lightly wet the back using a paint brush and place onto a cupcake. Smooth the top and edges using the palm of your hand. Wrap excess fondant in cling wrap.
4. Repeat for 3 pink cupcakes and 6 blue ones.
5. Once all the cupcakes are covered it is time to decorate them. Roll out the remaining pink fondant and cut out 3 large hearts. Lightly wet the back and place in the middle of 3 blue cupcakes. Roll out the remaining white fondant, cut out 3 large hearts, lightly wet the back and place in the middle of the remaining 3 blue cupcakes.
6. Roll out the red fondant, cut out 12 hearts, lightly wet the back and place in the middle of each cupcake.
7. Package them in a cute box with tissue paper, alternating designs, and give them to someone special!

