

Crystal Candy Cake Decorating Adventure



All the materials used in this demo are listed below and are available from our online store on www.crystalcandy.co.za

Shopping List

Ready Baked Cupcake iced with buttercream.

1. Wafer Paper – white or printed
2. Fondant
3. CMC Powder
4. Metallic Powder and Confectioners Glaze
5. Galaxy Dust, sprinkles or dragees (optional)
6. Crystal Lace
7. Florist Wire or spaghetti
8. Blackberry / Cone Mould
9. A Candle
10. Scissors and small paint brush

Step By Step Instructions

Cupcake No 1

You need a ready baked cupcake covered in a thin layer of buttercream.

Cut a piece of spaghetti or thin florist wire to +/- 9cm in height.

Tear your wafer paper or wafer paper off cuts into 3 different sizes of square shapes – you need about 6 large, 6 medium and 6 squares roughly torn. Any colour will be fine.

Mix half a teaspoon of metallic powder with a few drops of confectioner's glaze to form a paint consistency.

Paint the edges of the wafer paper in gold to create a touch of bling.

Thread the squares with wire starting with the biggest squares and ending with the smallest.

You might want to add a touch of fondant between the wafer paper squares to act as spacing.

Dip your cupcake in galaxy dust or sprinkles and place your tree in the centre.

Top it with an edible lace star.

Place in a pretty cupcake holder and tie a red, green or gold ribbon for a stunning effect.

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Step By Step Instructions

Cupcake No 2

You need a ready baked cupcake covered in a smooth layer of buttercream.

Following the directions on the pack, make some ready-made edible lace. This will be demonstrated in the webinar.

Cut it into a round shape or irregular pieces and place on your cupcake with a touch of water.

Using a poinsettia template, cut a medium and a small flower out of red wafer paper. (If you only have white wafer paper paint it with red food colouring or gels and allow to dry before cutting)

You can also make some leaves from green wafer paper off cuts.

Attach the flower to your cupcake using water or confectioners glue (water + CMC). and add a centre

Add CMC powder to fondant, kneed in well and fill your berries / cone mould and place in the freezer for a few minutes

When cold, remove from the mould, paint with colour and a touch of gold and use it to decorate the final touches of your cupcake.

Finish off with a festive cupcake holder and ribbon.

Cupcake No 3

You need a ready baked cupcake smooth coated with a thin layer of buttercream.

Now it is playtime.

Place a thin candle in the centre of your cupcake.

Using edible lace snowflakes, berries, cones, wafer paper leaves and galaxy dust enjoy time out by having fun decorating your cupcake.