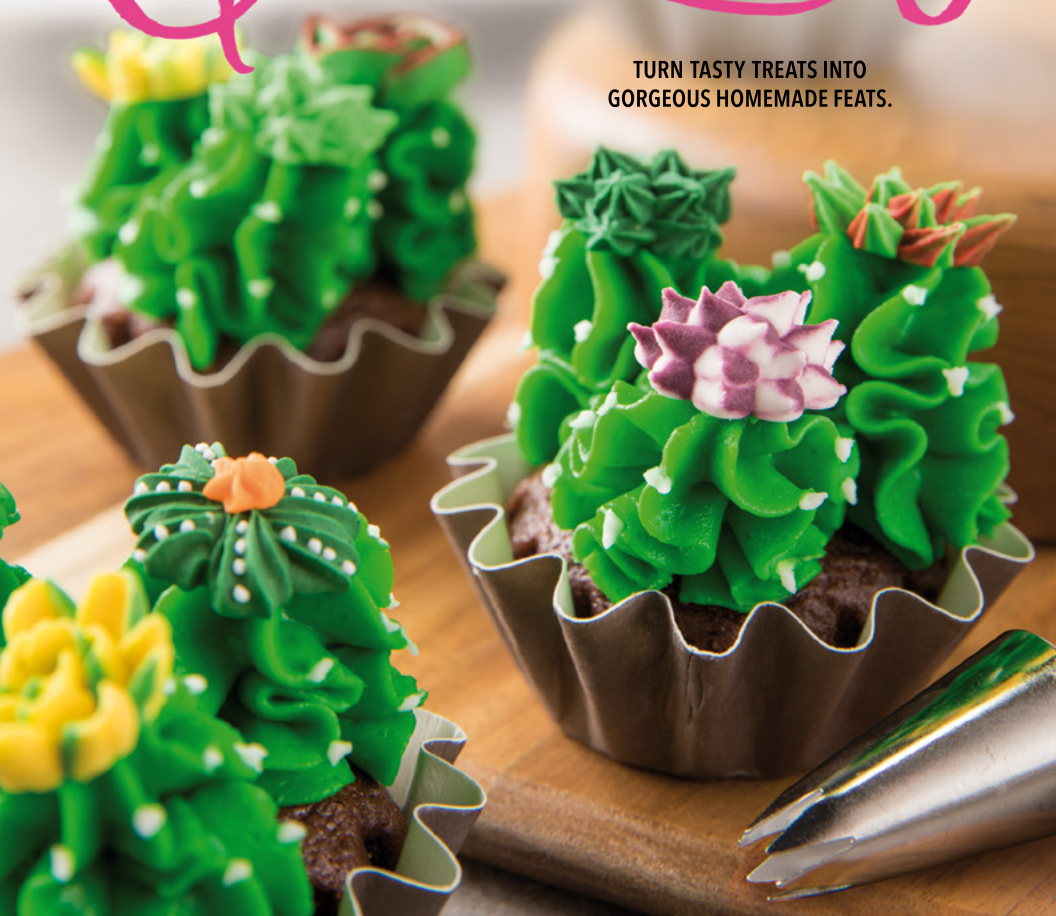


CALLS FOR *Cupcakes*

TURN TASTY TREATS INTO
GORGEOUS HOMEMADE FEATS.



Cupcakes and Accessories

{CREATIVE INSPIRATIONS *free* FROM HOBBY LOBBY®}



BLOOM SWEET ▲

These tips from the Russian tip set make it easy to get delicate floral details in one squeeze. For a bouquet look, squeeze out small dots of icing to cover the cupcake instead of swirling in one steady motion.

LOVE THE COVER?

Here's what we used: #1M open star tip (green icing), #3 round tip (white icing), readymade icing succulents (on top), fluted dessert cups.



GLITTER & GO ▶

Soft pink buttercream plus gorgeous glittered toppers equals cupcake heaven. We used the Russian icing tip set for the ruffled design—just twist your wrist back and forth as you squeeze out icing. **Tip:** *Floral and solid cupcake liners complete the look!*

YUM HUM ▶

For simple yet buzz-worthy cupcakes, stick to a classic spiral icing design using a #2A round tip. Matching bumblebee icing decorations and striped baking cups make the treats feel more bakery than DIY.



GOLD ON

Elements of a lovely birthday setup: Simple buttercream icing (we used a #2D tip here), gold edible pearls, pennant toppers and pink baking cup wraps. For even more sweetness, let guests take leftovers in individual cupcake boxes.





TREAT TAILS

These flip-worthy sweets are easier than they seem. You'll need turquoise icing (piped with a #1M open star tip), silver foil cupcake liners, edible pearls (Spring Mix) and a DIY fondant mermaid tail (see below).



1

Press prepared and colored fondant into mermaid tail mold.



2

Apply pink luster dust with a decorator brush.



READY, CONFETTI

Cupcake corers mean surprise-filled treats are easy to make at home. Use the corer to hollow out the center of an un-iced cupcake and fill it with shimmer confetti sprinkles. Extras: buttercream piped with a #1M tip, watercolor cupcake liners.

