



MY MAKE STUDIO

BUTTERFLY CUPCAKE

WHAT YOU NEED:

- Icing: Blue, Black
- Tips: Round
- Misc: Mini Marshmallows

STEP 1:



Squeeze out a "bloop" of blue icing onto your cupcake.

STEP 2:



Spread your blue icing as shown.

STEP 3:



Cut 4 mini marshmallows diagonally.

STEP 4:



Take 4 mini marshmallow pieces and place them cut side up in a circle as shown.



PRO TIP: Repeat Step 4 for as many butterflies as you desire.

STEP 5:



Put the Round Tip on the end of your Black Icing. Screw the white ring on over your tip to hold it in place.

STEP 6:



Squeeze a stripe of black icing down the center of each marshmallow group. Squeeze antenna's too. Enjoy your Butterfly Cupcake!





MY MAKE STUDIO

FLOWER CUPCAKE

WHAT YOU NEED:

- Icing: White
- Tips: Star
- Misc: Mini Marshmallows

STEP 1:



Squeeze out a "bloop" of yellow icing onto your cupcake.

STEP 2:



Spread your yellow icing as shown.

STEP 3:



Put the Star Tip on the end of your Yellow Icing. Screw the white ring on over your tip to hold it in place.

STEP 4:



Squeeze a large "bloop" of yellow icing into the center of your cupcake.



PRO TIP: You can make your bloop as small or large as you'd like.

STEP 5:



Cut many mini marshmallows in half diagonally.

STEP 6:



Place the mini marshmallow halves around the center of your cupcake as shown.

STEP 7:



Place a second row of mini marshmallows around the first as shown. Enjoy your Flower Cupcake!



PRO TIP: Place the mini marshmallows cut side up.





MY MAKE STUDIO

BIRD'S NEST CUPCAKE

WHAT YOU NEED:

- Icing: Green, Brown
- Tips: Leaf, Grass
- Misc: Rainbow Sixlets

STEP 1:



Put the Grass Tip on the end of your Brown Icing. Screw the white ring on over your tip to hold it in place.

STEP 2:



Squeeze a continuous circle in the center of your cupcake as shown.

STEP 3:



Repeat step 2 on top of your circle 1-3 times until you like the height of your nest.

STEP 4:



Put the Leaf Tip on the end of your Green Icing. Screw the white ring on over your tip to hold it in place.

STEP 5:



Squeeze your green icing out in small blops one at a time around your nest.

STEP 6:



Squeeze a second row of leaves around the first as shown.

STEP 7:



Place rainbow sixlets in the center of your nest as shown. Enjoy your Bird's Nest Cupcake!



PRO TIP: Hold your tip like an alligator mouth.





MY MAKE STUDIO

GARDEN CUPCAKE

WHAT YOU NEED:

- Icing: Brown, Green
- Tips: Leaf
- Fondant: Orange

STEP 1:



Squeeze a "bloop" of brown icing onto your cupcake.

STEP 2:



Spread your brown icing as shown.

STEP 3:



Roll 2-5 orange balls of fondant.

STEP 4:



Roll your orange fondant into carrot shapes as shown.



PRO TIP: They can be the same size or all different.



PRO TIP: You can make them all slightly different sizes if desired.

STEP 5:



Use the end of scissors, a toothpick, or a fork to draw 2-4 indentions across each carrot for texture.

STEP 6:



Place your carrots on your cupcake as desired.



PRO TIP: Shorter carrots are great for sticking straight up.

STEP 7:



Put the Leaf Tip on the end of your Green Icing. Screw the white ring on over your tip to hold it in place.

STEP 8:



Squeeze green leaves on the end of each carrot. Enjoy your Garden Cupcake!



PRO TIP: Hold your icing tip like an alligator mouth.





MY MAKE STUDIO

BEE HIVE CUPCAKE

WHAT YOU NEED:

- Icing: Yellow, Green, Black
- Tips: Round
- Fondant: White

STEP 1:



Using no tip on the end of your icing, squeeze a large, tall swirl onto the center of your cupcake as shown.

STEP 2:



Put the Leaf Tip on the end of your Green Icing. Screw the white ring on over your tip to hold it in place.

STEP 3:



Squeeze small bloops one at a time all the way around your bee hive.

STEP 4:



Roll a small ball of white fondant. Roll an even smaller oval of white fondant.



PRO TIP: Hold your tip like an alligator mouth.

STEP 5:



Use your fingers to flatten your small oval and fold it in a V shape. Place it on top of your white fondant ball.

STEP 6:



Put the Round Tip on the end of your Black Icing. Screw the white ring on over your tip to hold it in place.

STEP 7:



Place your bee on the side of your hive. Squeeze out stripes around your bee as well as a face as desired.

STEP 8:



Squeeze a black door on the front of your bee hive as well as dots connecting your bee to the door. Enjoy your Bee Hive Cupcake!



PRO TIP: Use a drop of water as glue.





MY MAKE STUDIO

DIGGING BUNNY CUPCAKE

WHAT YOU NEED:

- Icing: Brown, Green
- Tips: Grass, Round
- Fondant: White

STEP 1:



Put the Grass Tip on the end of your Brown Icing. Screw the white ring on over your tip to hold it in place.

STEP 2:



Squeeze several "bloops" of brown icing onto the center of your cupcake as shown.

STEP 3:



Repeat Step 1 with your Green Icing. Squeeze out "bloops" of green icing all over the rest of your cupcake.

STEP 4:



Roll a small ball of white fondant. Roll 2 equal ovals of white fondant, slightly smaller than the white ball.

STEP 5:



Place your white fondant ball onto the brown icing. Place your 2 fondant ovals on your fondant ball as shown.



PRO TIP: Make the ovals bigger or smaller as desired.

STEP 6:



Put the Round Tip on the end of your Brown Icing. Screw the white ring on over your tip to hold it in place.

STEP 7:



Squeeze 3 small dots on the bottom of each bunny foot and a long oval down the center of each bunny foot.

STEP 8:



Use a mini white marshmallow and cut little indentions all over. Place it on the top of your fondant ball. Enjoy your Digging Bunny Cupcake!



PRO TIP: Use brown icing to attach the white marshmallow.

