

Frosting Cupcakes



Prep

5 min

Ready in

10 min

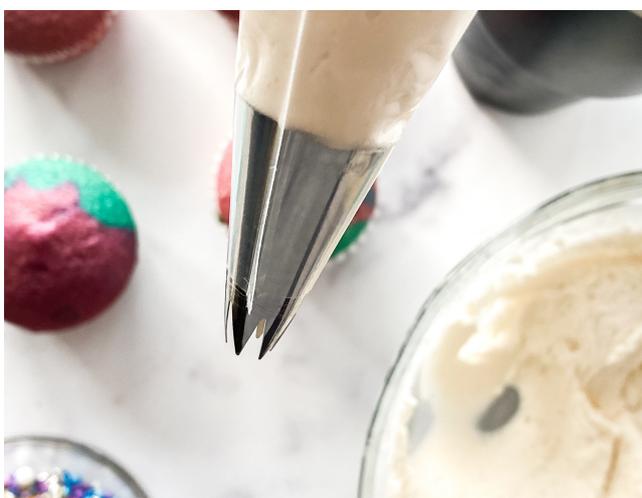
Ingredients

- Equal parts butter and Crisco (shortening)
- ½ cup butter
- ½ cup Crisco
- 2 lbs confectioners sugar or icing sugar
- 2.6 oz milk, heavy cream or flavored coffee creamer.
- 1 tsp peppermint or vanilla extract



Directions

1. Grab a tall cup and One piping bag.
2. The top of the piping bag should form a triangle
3. Drop in a piping tip (1M or 2D).
4. Using a pair of scissors, open them wide, like if you were preparing to cut the bag, make a seesaw motion back and forth to cut the piping bag.
5. If your scissors are not sharp enough to cut the plastic using this motion, remove the top and cut off the bottom where you just tried to cut it. (a line should be in the plastic) *reinsert the tip before moving to the next step.
6. Notice on the photo where the bag was cut. Don't go below that or your icing and tip will come out of the bag.
7. Open the bag and fold it over the sides of the tall cup
8. Fill the bag with frosting. (if working with children, do not overfill the bag)
9. Your frosting should be fluffy enough to pipe a thick cloud of frosting!
10. Using a Star Tip (1M or 2D) make a star in the center of the cupcake.
11. Without releasing pressure, elevate the piping bag slightly above the star.
12. Go around the star in a circle as tight as you can to enclose the center star.
13. Release pressure.
14. Then pull your bag off to the side.



Notes

Time is limited for toppings once the icing is piped on the cupcakes. Add sprinkles or dip into crushed peppermint immediately after piping.