



CUPCAKE ROSE

Cupcake Rose

Yield:

INGREDIENTS

RICH'S Allen® Uniced Yellow Cupcake, 144 1.15-OZ Cupcakes (#03474)

RICH'S Bettercreme® Pink Icing, 15 12-Oz Bags (#22088)

DIRECTIONS

- 1 Place unwrapped cupcake top side down on 6 inch cake board
- 2 Over ice cupcake with any color of colored Bettercreme of your choice in a cone shape to make a base to build the rose
- 3 Pipe rose petals on cone shaped base
- 4 Airbrush with pearl shimmer (optional)

CHEF NOTES

Additional Supplies: 6 inch cake board, Pearl airbrush shimmer and gum paste butterflies from DecoPac (optional). Special Tools: Airbrush machine (optional) (Any flavor of cupcakes and any desired color of Bettercreme Icing)



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Place gum paste butterflies on rose (optional)