These festive cupcakes look their very best when they are made using intense brightly coloured icing; add some extra colour in the decorations, a little sparkle with edible lustre spray or dusts and they simply look amazing!

We used Sattina Sugarpaste from the Intense Colour Range which worked perfectly for this project.

Step 1

Sprinkle a little icing sugar over your worktop, knead your choice of coloured Sattina Sugarpaste until pliable and roll out to about 1cm in thickness.

Take a textured rolling pin and roll over the top to emboss a pattern across the sugarpaste.

Using a cutter the same size as the top of your cupcake, cut out a circle and attach to the cupcake with jam or buttercream.
To make the decorations take a selection of coloured sugarpastes (about 50g of each colour) and knead a pinch of Sugarcel powder into each ball. This will make the sugarpaste slightly firmer so that the decorations are easier to handle and embellish.

Make sure the sugarpaste is always kept in an airtight bag when not being used. You can make the decorations without Sugarcel or a hardening powder but they will be a little more delicate to handle.

Now comes the fun part where you can be really creative choosing which colours and shapes to use. Roll out small amounts of the sugarpaste, cut out the decorations and leave to dry overnight.

### Ideas for decorating your cupcakes

1. Embellish the decorations with sprinkles and small edible balls, attaching them with edible glue.
2. Use edible ink pens to draw on features.
3. Fantastic PME and Cake Craft World cutters.
4. Spray over lightly with an edible lustre spray or brush over with a lustre dust to give a light Christmas sparkle.
5. Compliment your wonderful creations with our fantastic range of boxes and bags.