Cupcake Shoes

Recreate your favourite shoes in cake with these sassy shoe cupcakes. They are a little bit fiddly but great fun to design, make and decorate and the perfect gift for 'shoeaholics'!

Step 1

For the heel and instep of the shoe, use an ice cream wafer cone and wafer biscuit (the type you use for making an ice cream sandwich). Use a sharp small scalpel to cut the wafer cone at an angle for the heel, and the biscuit into the shape of an instep.

To check that the angle of the heel is right, hold them together against the cupcake and correct the angle if required by shaving a little extra off.
Melt some coloured candy buttons or chocolate in a pan over hot water or in a microwave. If using a microwave, check every 10-15 seconds to make sure they do not burn. When melted, stir in a little vegetable oil to achieve a smooth runny consistency and dip the wafer cone and biscuit into the mixture. Leave them to set on greaseproof paper resting on the top of the wafer cone and do not worry about the top of the heel being completely covered as this will be dipped again at a later date when attaching the heel to the instep.

If you are using buttercream, pile it onto the cupcake, smooth over with a palette knife into a dome shape and cover completely with coloured sugar or sprinkles.

Some designs like animal prints look better in sugarpaste; smooth some buttercream over the cupcake and cover in a circle of sugarpaste before decorating with shapes of coloured sugarpaste.

To create the filigree design on this cupcake, roll out some white sugarpaste then roll over the top using a textured rolling pin. Cut out a scalloped circle, attach to the cupcake with a thin layer of buttercream and spray over with edible pearl lustre spray.

The brooch was made using a brooch mould, edible pearls, an edible gem and a small ball of sugarpaste. Brush some silver lustre dust into the mould before pushing the sugarpaste in as this will stop the sugarpaste from sticking and give the brooch a pearly silver finish.

To finish, cut a small circle out of the centre of the brooch before attaching a ring of pearls with edible glue and an edible gem.
To assemble the shoe check that the wafer heel and instep have set and remelt a little of the candy buttons ready to stick them together.

Dip the top of the heel into the melted candy, attach it to the curved end of the instep and leave to set on greaseproof (if you place in the fridge it will be set in about 10 minutes).

Once set, push the flat end of the instep into the side of your cupcake; if the cupcake is covered in buttercream it will push in easily, if the cupcake is covered in sugarpaste make a small cut with the scalpel before pushing firmly in.

There are several ways to finish decorating the shoes.

1. Orange/purple shoe - cut a long narrow strip of sugarpaste, attach to the instep with edible glue and finish with a bow and edible gem.

2. Animal print shoe - attach a row of small flowers along the outside edge with edible glue, decorate with edible silver balls and finish with a bow on the heel.

3. Denim/brown shoe - add a slightly thicker strip of sugarpaste for a chunkier looking shoe and a few buttons made from a button mould.

To transport the cupcakes and stop them from moving around, attach them to the bottom of a cake box with a small dab of melted candy buttons or chocolate.