These cupcakes are made using the jolly face cutter set from Cake Craft World. They are not only for Christmas though, they can be used all year round to create fantastic faces on cupcakes and celebration cakes.

**Step 1**  
**Santa Cupcake**

Choose the correct size cutter from the set of round cookie cutters to cover the whole of the surface of your cupcake. If your cupcake is domed in shape, it is important to make sure that your sugarpaste is a little bit bigger than your cupcake surface. Roll out a small piece of peach coloured sugarpaste to a thickness of approximately 5mm and cut out a circle with your chosen size circle cutter. Thinly coat the surface of your cupcake with either jam or buttercream. Gently lay the sugarpaste circle over the cupcake and using the palm of your hand, smooth it down using a slow circular motion until the paste covers the cake entirely.

**Step 2**

To create the eyes, roll out a small amount of white, jade and black sugarpaste. Cut out a white heart with the large heart cutter from the jolly face cutter set, a jade heart with the small heart cutter, two black circles with the small circle cutter and roll two tiny white balls of sugarpaste for the reflections.

**Step 3**

Place the jade heart on top of the white heart and then the two black circles on top of the hearts. Attach the tiny balls of white sugarpaste into the top left of each black circle with edible glue.
Glue this to the peach sugarpaste with edible glue.

Cut off the points of the hearts to create a flat top and attach the eyes to the upper middle of the peach covered cupcake.

Roll out white sugarpaste to approximately 7mm thick and using the smallest circle cutter, cut out several circles and roll into evenly sized balls and attach above the eyes and across the hat to create a neat edge.

To create the hat, roll out a small amount of red sugarpaste to 5mm thick then using the same size cutter as used for the face, cut out a circle and then cut in half.

Roll out a tiny amount of green sugarpaste and cut out the smallest triple holly and attach it to the side of Santa’s hat with edible glue.
**Step 9**

Finish off with tiny balls of red sugarpaste, also attached with edible glue.

**Step 10**

To create the beard roll out white sugarpaste to 5mm thick and cut out some hearts with the smallest heart cutter. Attach them to the bottom of the face with edible glue.

**Step 11**

To create the nose, roll out a small amount of peach sugarpaste and cut out a circle with the large circle cutter. Add a small sausage of white sugarpaste to the top of the nose for a reflection.

**Step 12**

Attach the nose to the middle of the cupcake.

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**Step 1**

Rudolph Cupcake

Follow step 1 as for the Santa cupcake but change the peach sugarpaste for light brown. The eyes are created in the same way as Santa’s but do not turn the heart on its head but keep it with the points facing down and remember to cut the points off to create a straight edge.

**Step 2**

To create the antlers, roll out a small amount of dark brown sugarpaste and cut out using the rue cutter, attaching to the top of the eyes with edible glue.
**Step 1**

Wreath Cupcake

Follow step 1 as for the Santa and Rudolph cupcakes but change the sugarpaste to green. The eyes are created in exactly the same way as Rudoph’s.

**Step 2**

To create the wreath, roll out some green sugarpaste to 5mm thick and cut out lots of triple hollies with the smallest triple holly cutter.

**Step 3**

Attach the nose to the middle of the cupcake, slightly covering the bottom of the eyes.

**Step 4**

To create the nose, roll out a small amount of red sugarpaste and cut out a circle with the large circle cutter. Add a small sausage of white sugarpaste to the top of the nose for a reflection.

**Step 5**

Attach the triple holly bunch in the same way as the one used on Santa’s hat and attach on to one of the antlers using edible glue.
To create the nose, roll out a small amount of peach sugarpaste and cut out a circle with the large circle cutter. Add a small sausage of white sugarpaste to the top of the nose for a reflection and then attach to the middle of the cupcake, covering the bottom of the eyes.

Roll out lots of tiny balls with red sugarpaste and attach them to the triple hollies with edible glue.

To create the ribbon bow, roll out a small amount of red sugarpaste and cut out two hearts with the smallest heart cutter. Then cut three thin strips of icing (two long and one short) for the ribbon tails.

Attach the two long strips of icing to either side of the eyes with edible glue. Above the eyes, attach the two hearts (pointed ends together) and cover the join with the short strip of icing.