You will either love or hate these gruesome dinosaur cupcakes - of course you can always leave the piping jelly off the bulging eyes, teeth and claws and make them less scary!

To create the textured finish on the cupcakes, roll out some green and brown sugarpaste and emboss with a textured mat. We used a textured wool embossing sheet which has several different effects on it. Cut out circles the same size as the top of the cupcakes and attach to the cupcakes with buttercream.

Add extra detail on to the brown covered cupcakes by marking them with a few indents using a palette knife and brush over with a little edible brown dusting colour.
Make the claws by rolling out 3 sausage shapes in green sugarpaste. Roll one end slightly thinner, flatten the other end and mark with a palette knife.

Mould 3 small claws out of black sugarpaste and attach onto the cupcake with edible glue.

For the eye cupcake, make a ball of green sugarpaste and texture it with the wool embossing sheet before making an indent in the middle with a ball tool. Make a smaller ball out of yellow sugarpaste, stick into the eye socket and flatten slightly before adding a slither of black sugarpaste for the pupil. Adhere to the cupcake with edible glue and add an eyelid using green sugarpaste.

Make the dinosaur face out of green sugarpaste and texture the surface once again with the embossing sheet. Make indentations for the eyes, add small balls of yellow sugarpaste with black slithers in the centres. Use the diamond plunger cutters to cut out the teeth and spiky spines and make the claws as before but much smaller. Attach together and stick to the cupcake with edible glue.

Lastly, to add a little drama to the cupcakes, brush clear piping jelly over the eyes and mix red food colouring into a little piping jelly and spoon over the claws and teeth.

ATTENTION!

For small amounts of coloured sugarpaste, try Renshaw’s 5 Colour Multipack in primary colours which includes 100g of green, red, yellow, blue and black sugarpaste. It is worth knowing that you can freeze any unused sugarpaste as long as it is well wrapped in clingfilm.