



Sundae Fun Day Cupcakes



- 1 box of yellow cake mix
- 3 large eggs, 1/3 cup vegetable oil, 1 1/4 cup water
- Standard muffin pans
- 1 package Over the Top Designer Baking Cups
- 1 tub each, Over the Top Wispy White and Chocolate Buttercream Icing
- Over the Top Decorate It Starter Kit (We used coupler, collar and decorating bag.)
- Over the Top Shocking Neon Concentrated Color Gels (We used pink.)
- Microwave-safe bowls (one for each color choice)
- Over the Top Sanding Sugar or Sugar Crystals
- Over the Top Icing Spatula
- Over the Top Sugar Beads (We used blue and white.)

1. Prepare cupcakes according to package directions. Let cool completely.
2. Prepare icing: scoop entire tub of Wispy White Buttercream Icing into a bowl. Add 1/2 tsp water. Whip by hand until smooth and fluffy.
3. Fit decorating bag with coupler and collar only. Fill bag with icing.
4. Hold decorating bag vertically, start piping from outer edge of cupcake (at 12 o'clock position). Squeeze bag with constant pressure as you pipe around edge.
5. Continue piping in spiral motion toward the center, creating another layer of icing.
6. Finish spiral in center. Release pressure and pull decorating bag straight up.
7. For drizzle: measure 1/2 cup of Chocolate Buttercream Icing into bowl. Heat in microwave at 10-second intervals, stirring until icing has consistency of syrup. Be careful not to overheat.
8. Using your spatula, drizzle a small amount of icing onto top of cupcake.
9. Immediately top with a sugar bead.
10. For pink icing: scoop one tub of Wispy White Buttercream Icing into bowl. Add 1/2 tsp water. Whip by hand until smooth and fluffy.
11. Add 2-3 drops of pink color gel; mix well. Continue to add drops of gel to achieve desired shade. Follow piping steps 1-6.
12. Sprinkle with pink sugar and top with 1 sugar bead (your choice of color).