



"Bake what you love and love what you bake". Established 2005

Polar Bear Cupcakes

Project time: 60 minutes

Here is what you need:

12 - 24 Baked Cupcakes

1 Recipe-Buttercream frosting – See Below (or purchase 1 can of white frosting)

1 Recipe-Easy Fondant Icing See Below (or purchase 1 pound of fondant)

1 tablespoon cocoa powder with 3 drops of black food dye gel

1/4 cup powdered sugar for Rolling

BUTTERCREAM FROSTING

Prep time: 20 minutes

Servings: 12 cupcakes

Here's What You Need:

3 sticks unsalted butter

3 ¾ cup confectionary sugar

1 teaspoon vanilla extract

2 teaspoons water

Here's How You Do It:

Mix butter until well-blended. The butter mixture should look like frosting before you add in any sugar. Slowly add confectionary sugar until combined. Add vanilla and water; mix at high speed until fluffy.

Store refridgerated in an airtight container. Allow frosting to sit at room temperature before using. I would recommend mixing your frosting before using as well.

BC Yummy Fondant Icing

Here is what you need:

1 lb. confectionary sugar

1/4 cup + 2 tablespoons vegetable shortening

1/2 cup light corn syrup

1 teaspoon vanilla extract (clear if possible)

1/4 teaspoon salt

Here is how you do it:

In a large bowl, mix together powdered sugar and shortening until well combined using one hand. Add to the bowl the remaining ingredients. Mix until a sugar dough forms; it will take at least 5 minutes.

Store fondant wrapped in plastic wrap and place in an airtight container at room temperature.