



Gourmet Cupcake Recipes

- Drive Incremental Sales
- Easy for Decorators
- Increase Profitability
- Build Customer Excitement

Apple Pie Cupcake



INGREDIENTS

- White Cupcakes
- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Exceptional® Chopped Fruit Apple Filling Pouch Pak (02407840)

SUPPLIES NEEDED

- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Closed Star Tip
- 1-inch Round Cutter
- Cheesecloth/Sifter/Dredger for Cinnamon



1 Mix together 1 pound buttercreme and 0.25 ounce cinnamon.



2 Shown: Mixed buttercreme and cinnamon



3 Place the mixture in a piping bag fitted with a closed star tip.



4 Using a 1-inch round cutter, cut the center out of each cupcake.



5 Fill cavity with apple filling.



6 Pipe prepared buttercreme on top of the cupcakes.



7 Sprinkle with cinnamon.

Banana Split Cupcake



INGREDIENTS

- White Cupcakes
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Strawberry Fruit Bits (00015867)
- Dawn Banana Cream Pie Flavored Filling (02405828)
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Jimbo's Jumbos™ Roasted Chopped Medium Peanuts (00305045)
- Bakery Essentials™ Whole Maraschino Cherries with Stems (03036051)

SUPPLIES NEEDED

- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- 1-inch Round Cutter
- #16 Blue Scoop



1 Mix together 1 pound buttercreme and 1 ounce strawberry fruit bits.



2 Shown: Mixed buttercreme & fruit bits



3 Fill piping bags with fudge icing and buttercreme.



4 Using a 1-inch round cutter, cut the center out of each cupcake.



5 Fill cavity with banana cream pie filling.



6 Using a #16 blue scoop, place a scoop of prepared buttercreme on top of the cupcakes.



7 Drizzle with warmed fudge icing.



8 Sprinkle with peanuts and top with a cherry.

Birthday Cake Cupcake



INGREDIENTS

- White Cupcakes
- Dawn White Buttercreme Style Icing (02434356)
- Bakery Essentials™ Carnival Blend Decorettes (03032091)

SUPPLIES NEEDED

- Piping Bags
- Scissors
- Closed Star Tip
- 1-inch Round Cutter
- Small Spoon



1 Place buttercream in a piping bag fitted with a closed star tip.



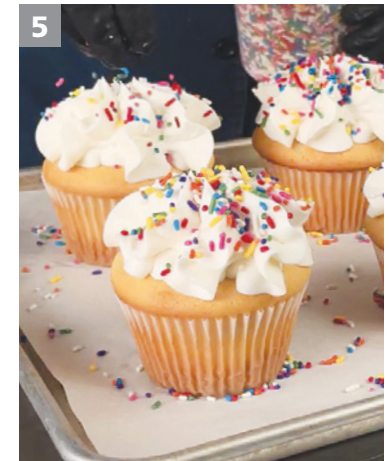
2 Using a 1-inch round cutter, cut the center out of each cupcake.



3 Fill cavity with sprinkles (decorettes).



4 Pipe buttercream on top of the cupcakes.



5 Decorate with sprinkles (decorettes).

Cherry Berry Cupcake



INGREDIENTS

- White Cupcakes
- Kerry™ Pastel Sequins (02313493)
- Kerry™ Purple Decorettes (03030714)
- Kerry™ 12/14 White Non-Pareils (01043752)
- Kerry™ Pink Sanding Sugar (01053157)
- Dawn Exceptional® Light Pink Buttercreme Style Icing (02441046)
- Dawn Strawberry Fruit Bits (00015867)
- Dawn Exceptional® Diced Fruit Dark Red Strawberry Filling Pouch Pak (02407824)
- Bakery Essentials™ Whole Maraschino Cherries with Stems (03036051)

SUPPLIES NEEDED

- 1-inch Round Cutter
- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Open Star Tip



1 In a bowl, combine 8 ounces sequins, 4 ounces decorettes, 4 ounces non-pareils, and 4 ounces sanding sugar.



2 Mix together 1 pound buttercream and 1 ounce strawberry fruit bits.



3 Place prepared buttercream in a piping bag fitted with a large open star tip.



4 Using a 1-inch round cutter, cut the center out of each cupcake.



5 Fill cavity with strawberry filling.



6 Pipe a swirl of prepared buttercream on top of the cupcakes.



7 Decorate with sprinkles and a cherry.

Chocolate Hazelnut Cupcake



INGREDIENTS

- Devil's Food Cupcakes
- Dawn Chocolate Buttercreme Style Icing (02440981)
- Nutella® Hazelnut Spread Piping Bag (02410926)
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Chocolate Hazelnut Candies

SUPPLIES NEEDED

- 1-inch Round Cutter
- Rubber Spatula
- Piping Bags
- Scissors
- Open French Star Tip



1 Place buttercream in a piping bag fitted with a large open French star tip.



2 Using a 1-inch round cutter, cut the center out of each cupcake.



3 Fill cavity with Nutella® Hazelnut Spread.



4 Pipe a swirl of buttercream on top of cupcakes.



5 Drizzle with warmed fudge icing.



6 Top with a chocolate hazelnut candy.

Chocolate Peanut Butter Pretzel Cupcake



INGREDIENTS

- Devil's Food Cupcakes
- Dawn White Buttercreme Style Icing (02434356)
- Jimbo's Jumbos™ Creamy Peanut Butter (02403575)
- Dawn Exceptional® Classic Caramel Flavored Fudge Icing (00920282)
- Chocolate Dipped Pretzels

SUPPLIES NEEDED

- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Large Straight Tip



1 Mix together 1 pound buttercreme, 8 ounces peanut butter, and 1.6 ounces water.



2 Shown: Mixed buttercreme and peanut butter



3 Place prepared buttercreme in a piping bag fitted with a large open straight tip.



4 Pipe a swirl of prepared buttercreme on top of the cupcakes.



5 Drizzle with warmed caramel fudge icing.



6 Top with a chocolate dipped pretzel.

Chef's Tip: To make the chocolate dipped pretzels, use salted pretzels. Melt Van Leer Shine Dark Chocolate EZ-Melt Wafers (02496364) and dip pretzels in fully melted chocolate. Place on a silpat lined sheet tray and place in cooler for a few minutes to set up. Remove from cooler and reserve until ready to use.

Chocolate Raspberry Valentine's Day Cupcake



INGREDIENTS

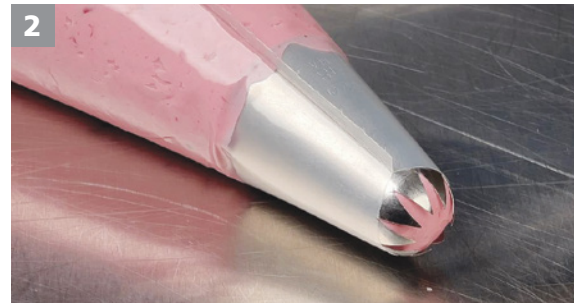
- Devil's Food Cupcakes
- Dawn Exceptional® Light Pink Buttercreme Style Icing (02441046)
- Dawn Raspberry Icing Fruit Bits (00015859)
- Dawn Exceptional® Pureed Fruit with Seeds Raspberry Filling Pouch Pak (02405282)
- Kerry™ Valentine Heart Mix (02312479)

SUPPLIES NEEDED

- 1-inch Round Cutter
- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Open Star Tip



1 Mix together 1 pound buttercreme and 1 ounce raspberry fruit bits.



2 Place prepared buttercreme in a piping bag fitted with a large open star tip.



3 Using a 1-inch round cutter, cut the center out of each cupcake.



4 Fill cavity with raspberry filling.



5 Pipe a swirl of prepared buttercreme on top of cupcakes.



6 Decorate with sprinkles.

Chocolate Toffee Cupcake



INGREDIENTS

- Devil's Food Cupcakes
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (02437863)
- Dawn Exceptional® Rich Taste Chocolate Bavarian Creme Filling (02405357)
- Dawn Exceptional® Classic Caramel Fudge Icing (00920282)
- TR Toppers Chopped Heath® Candy Bars Pieces (00653130)

SUPPLIES NEEDED

- 1-inch Round Cutter
- Rubber Spatula
- Piping Bags
- Scissors
- Open Star Tip



1 Place buttercreme in a piping bag fitted with an open star tip.



2 Using a 1-inch round cutter, cut the center out of each cupcake.



3 Fill cavity with chocolate filling.



4 Pipe a swirl of buttercreme on top of cupcakes.



5 Drizzle with warmed caramel fudge icing.



6 Top with toffee pieces.

Chocolate Mint St. Patrick's Day Cupcake



INGREDIENTS

- Devil's Food Cupcakes
- Dawn Exceptional® Light Green Buttercreme Style Icing (02441062)
- Bakery Essentials™ Natural Peppermint Flavoring (03038130)
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Kerry™ Shamrock Shape Decorettes (02388735)

SUPPLIES NEEDED

- 1-Inch Round Cutter
- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Open Star Tip



1 Mix together 1 pound buttercreme and 0.25 ounce peppermint flavoring.



2 Place prepared buttercreme and warmed fudge icing in piping bags. Ensure the buttercreme piping bag is fitted with a large open star tip.



3 Pipe a swirl of prepared buttercreme on top of cupcakes.



4 Drizzle with warmed fudge icing.



5 Top with sprinkles.

Chocolate Pumpkin Cupcake



INGREDIENTS

- Devil's Food Cupcakes
- Bakery Essentials™ Soybean Vegetable Oil (02505321)
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (02437863)
- Dawn Pumpkin Cream Cheese Filling (02489426)
- Kerry™ Fall Leaf Blend Decorettes (02388553)

SUPPLIES NEEDED

- 1-inch Round Cutter
- Rubber Spatula
- Piping Bags
- Scissors
- Open French Star Tip



1 Place buttercreme in a piping bag fitted with an open French star tip.



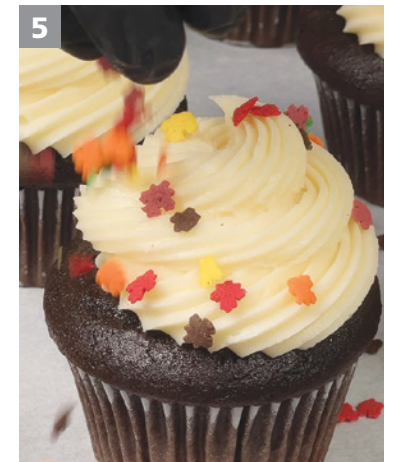
2 Using a 1-inch round cutter, cut the center out of each cupcake.



3 Fill cavity with pumpkin cream cheese filling.



4 Pipe a swirl of buttercreme on top of cupcakes.



5 Decorate with sprinkles.

Coconut Creme Cupcake

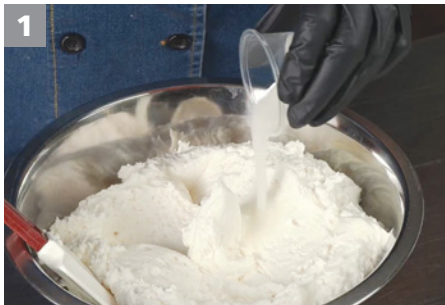


INGREDIENTS

- White Cupcakes
- Dawn White Buttercreme Style Icing (02434356)
- Bakery Essentials™ Natural & Artificial Coconut Emulsion (03036945)
- Dawn Exceptional® Coconut Filling (00014803)
- Bakery Essentials™ Sweetened Coconut Flake (02493716)
- Bakery Essentials™ Whole Maraschino Cherries with Stems (03036051)

SUPPLIES NEEDED

- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Large Rose Tip
- 1-inch Round Cutter



1 Mix together 1 pound buttercreme and 0.25 ounce coconut flavoring.



2 Shown: Mixed buttercreme & flavoring



3 Place the mixture in a piping bag fitted with a large curved rose tip, and place the coconut filling in a piping bag.



4 Using a 1-inch round cutter, cut the center out of each cupcake.



5 Fill cavity with coconut filling.



6 Pipe prepared buttercreme on top of the cupcakes.



7 Decorate with shredded coconut.



8 Top with a cherry.

Dark Chocolate Cheesecake Cupcake



INGREDIENTS

- Devil's Food Cupcakes
- Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak (02405092)
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (02437863)
- Mona Lisa™ Marbled Chocolate Decoration Curls (02438324)

SUPPLIES NEEDED

- Piping Bags
- Scissors
- Large French Tip
- 1-inch Round Cutter



1 Using a 1-inch round cutter, cut the center out of each cupcake.



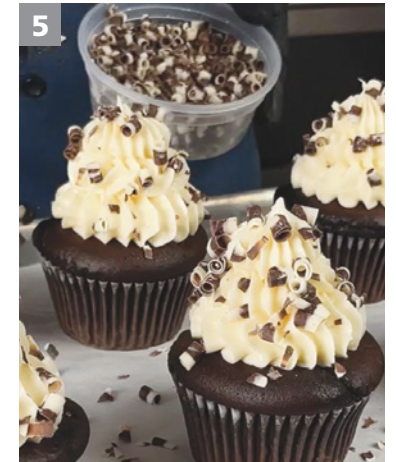
2 Fill cavity with cream cheese filling.



3 Place cream cheese icing in a piping bag fitted with a large French tip.



4 Pipe dollops of icing on top of the cupcakes.



5 Sprinkle with chocolate curls.

Eggs 'n Bacon Cupcake



INGREDIENTS

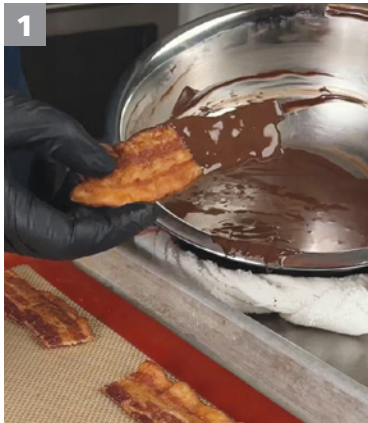
- Devil's Food Cupcakes
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Exceptional® Bright Yellow Buttercreme Style Icing (02434398)
- Cooked Bacon
- Van Leer Shine Dark Chocolate EZ-Melt Wafers (02496364)

SUPPLIES NEEDED

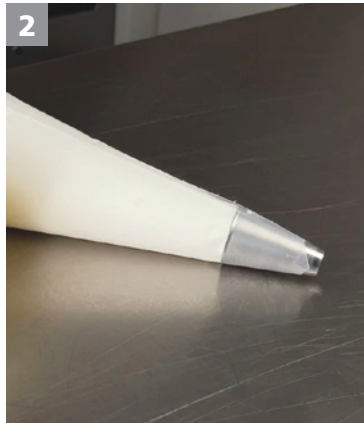
- Piping Bags
- Scissors
- Large Straight Tip
- #100 Metal Scoop



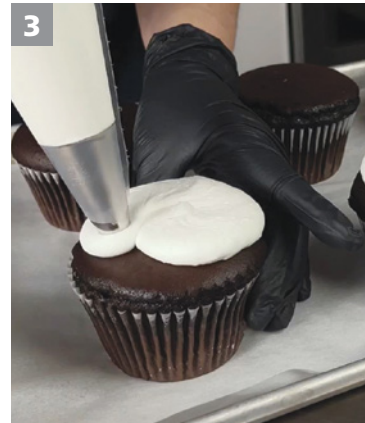
Chef's Tip: To make the chocolate dipped bacon, use cooked bacon slices that have been patted dry to remove excess fat. Melt Van Leer Shine Dark Chocolate EZ-Melt Wafers (02496364) and dip bacon partially into melted chocolate. Place on a silpat lined sheet tray and place in cooler for a few minutes to set up. Remove from cooler and reserve until ready to use. Bacon must be kept refrigerated.



1 Dip the cooked bacon partially into melted chocolate.



2 Place white buttercream in a piping bag fitted with a large straight tip.



3 Pipe a swirl on top of cupcake.



4 Using a #100 metal scoop, place a scoop of yellow buttercream in the middle of the cupcake.



5 Top with a piece of cooled chocolate dipped bacon.

Key Lime Pie Cupcake



INGREDIENTS

- White Cupcakes
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (02437863)
- Dawn Key Lime Pie Flavored Filling (02406082)
- Nabisco® Honey Maid Graham Cracker Crumbs (02327824)

SUPPLIES NEEDED

- 1-inch Round Cutter
- Rubber Spatula
- Piping Bags
- Scissors
- Large Straight Tip



1 Place buttercreme in a piping bag fitted with a large straight tip.



2 Using a 1-inch round cutter, cut the center out of each cupcake



3 Fill cavity with key lime pie flavored filling.



4 Pipe a swirl of buttercreme on top of cupcakes.



5 Decorate with graham cracker crumbs.

Lemon Blueberry Cupcake



INGREDIENTS

- White Cupcakes
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Blueberry Fruit Bits (00015743)
- Dawn Exceptional® Rich Taste Lemon Filling Pouch Pak (02405183)
- Kerry™ Purple Decorettes (03030714)
- Bakery Essentials™ Yellow Decorettes (03032152)

SUPPLIES NEEDED

- 1-inch Round Cutter
- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Open Star Tip



1 Mix together 1 pound buttercreme and 1 ounce fruit bits.



2 Shown: Mixed fruit bits & buttercreme



3 Place the mixture in a piping bag fitted with an open star tip.



4 Using a 1-inch round cutter, cut the center out of each cupcake.



5 Fill cavity with lemon filling.



6 Pipe a swirl of prepared buttercreme on top of the cupcakes.



7 Decorate with sprinkles (decorettes).

Chef's Tip: No lemon pouch pak available in your area? No problem, just substitute Dawn Exceptional® Rich Taste Lemon Filling (02405224). It's the same great filling, just packaged in a tub. Simply open the tub, place filling in a piping bag, and follow above directions.

Maple Pumpkin Cupcake



INGREDIENTS

- White Cupcakes
- Granulated Sugar
- Bakery Essentials™ Coarse Ceylon Cinnamon (02508911)
- Dawn White Buttercreme Style Icing (02434356)
- Bakery Essentials™ Natural & Artificial Maple Flavoring (03037027)
- Dawn Pumpkin Cream Cheese Filling (02489426)

SUPPLIES NEEDED

- 1-inch Round Cutter
- Mixing Bowls
- Rubber Spatulas
- Piping Bags
- Scissors
- Open Star Tip



1 In a bowl, combine 1 pound, 8 ounces granulated sugar and 1 ounce cinnamon.



2 Mix together 1 pound buttercream and 0.75 ounce of maple flavoring.



3 Place prepared buttercream in a piping bag fitted with a large open star tip.



4 Using a 1-inch round cutter, cut the center out of each cupcake.



5 Fill cavity with pumpkin cream cheese filling.



6 Pipe a swirl of prepared buttercream on top of cupcakes.



7 Decorate with cinnamon & sugar.

Mocha Cupcake



INGREDIENTS

- Devil's Food Cupcakes
- Dawn Chocolate Buttercreme Style Icing (02440981)
- Bakery Essentials™ Natural Coffee Flavor with Other Natural Flavors (03036969)
- Chocolate Decorations

SUPPLIES NEEDED

- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Large French Tip
- 1-inch Round Cutter



1 Mix together 1 pound buttercreme and 0.25 ounce coffee flavoring.



2 Shown: Mixed buttercreme and coffee flavoring



3 Place prepared buttercreme in a piping bag fitted with a large French tip.



4 Pipe a swirl of prepared buttercreme



5 Top with a chocolate decoration.

Mother's Day Cupcake Bouquet



INGREDIENTS

- White Cupcakes
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Exceptional® Light Blue Buttercreme Style Icing (02441096)
- Dawn Exceptional® Light Pink Buttercreme Style Icing (02441046)
- Dawn Exceptional® Light Green Buttercreme Style Icing (02441062)

SUPPLIES NEEDED

- Rubber Spatulas
- Piping Bags
- Scissors
- Cake Board
- Tips:
Large Rose Tip, Open Star Tip,
Closed Star Tip, Leaf Tip x 2,
Medium Straight Tip



1 Spread light blue buttercream on the inside of a piping bag fitted with a closed star tip, fill with white buttercream.



2 Spread light pink buttercream on the inside of a piping bag fitted with an open star tip, fill with white buttercream.



3 Place white buttercream in a piping bag fitted with a rose tip.



4 Place light green buttercream in a piping bag fitted with a leaf tip and another with a medium straight tip. Use the bags with green buttercream to pipe stems and leaves on a cake board.



5 Use reserved piping bags to pipe flower designs on cupcakes.



6 Place cupcakes onto cake board.

Piña Colada Cupcake



INGREDIENTS

- White Cupcakes
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Pineapple Fruit Bits (00015842)
- Bakery Essentials™ Artificial Rum Emulsion (03037195)
- Dawn Exceptional™ Crushed Fruit Pineapple Filling Pouch Pak (02407577)
- Bakery Essentials™ Sweetened Toasted Coconut Flake (02493724)
- Bakery Essentials™ Whole Maraschino Cherries with Stems (03036051)

SUPPLIES NEEDED

- 1-inch Round Cutter
- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Large Rose Tip



1 Mix together 1 pound buttercreme, 0.25 ounce rum flavoring, and 0.5 ounce of fruit bits.



2 Shown: Mixed fruit bits & buttercreme



3 Place the mixture in a piping bag fitted with a large rose tip.



4 Using a 1-inch round cutter, cut the center out of each cupcake.



5 Fill cavity with pineapple filling.



6 Pipe ruffles of prepared buttercreme on top of the cupcakes.



7 Decorate with toasted coconut.



8 Top with a cherry.

Pink Lemonade Cupcake



INGREDIENTS

- White Cupcakes
- Dawn Exceptional® Hot Pink Buttercreme Style Icing (02441038)
- Dawn Lemon Fruit Bits (00015784)
- Dawn Exceptional® Rich Taste Lemon Filling Pouch Pak (02405183)
- Bakery Essentials™ Pink Decorettes (03032589)
- Paper Straws

SUPPLIES NEEDED

- 1-inch Round Cutter
- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Open Star Tip



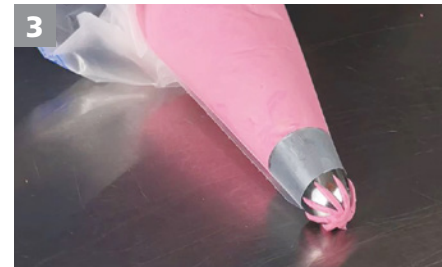
Chef's Tip: No lemon pouch pak available in your area? No problem, just substitute Dawn Exceptional® Rich Taste Lemon Filling (02405224). It's the same great filling, just packaged in a tub. Simply open the tub, place filling in a piping bag, and follow above directions.



1 Mix together 1 pound buttercreme and 1 ounce fruit bits.



2 Shown: Mixed fruit bits & buttercreme



3 Place the mixture in a piping bag fitted with an open star tip.



4 Using a 1-inch round cutter, cut the center out of each cupcake.



5 Fill cavity with lemon filling.



6 Pipe prepared buttercreme on top of the cupcakes.



7 Decorate with sprinkles.



8 Decorate with straws.

Red, White, & Blue Patriotic Cupcake



INGREDIENTS

- White Cupcakes
- Kerry™ Red, White and Blue Star Sprinkles (02311728)
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Exceptional® Red Buttercreme Style Icing (02439984)
- Dawn Exceptional® Royal Blue Buttercreme Style Icing (02439934)

SUPPLIES NEEDED

- 1-inch Round Cutter
- Rubber Spatulas
- Plastic Wrap
- Piping Bags
- Scissors
- Open Star Tip



1 Using a 1-inch round cutter, cut the center out of each cupcake.



2 Fill cavity with sprinkles.



3 On plastic wrap, using three open cut piping bags filled with white, red, and blue icing, pipe three thick lines in red, white, and blue side by side, touching.



4 Gently roll up plastic wrap to form a cylinder of icing.



5 Cut the end and place in a piping bag fitted with a large star tip.



6 Pipe a swirl of prepared buttercreme on top of cupcakes and decorate with sprinkles.

Classic Red Velvet Cupcake



INGREDIENTS

- Red Velvet Cupcakes
- Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak (02405092)
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (02437863)
- Bakery Essentials™ Red Decorettes (03032039)

SUPPLIES NEEDED

- Piping Bags
- Scissors
- Ruffled Russian Tip
- 1-inch Round Cutter



1 Place cream cheese icing in a piping bag fitted with a ruffled Russian tip.



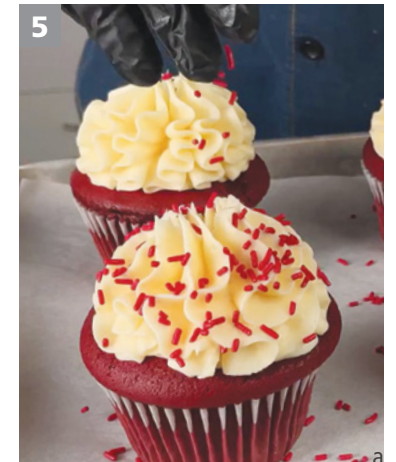
2 Using a 1-inch round cutter, cut the center out of each cupcake.



3 Fill cavity with cream cheese filling.



4 Pipe icing on top of the cupcakes.



5 Sprinkle with red sprinkles.

Red Velvet Cookies 'n Creme Cupcake



INGREDIENTS

- Red Velvet Cupcakes
- Dawn White Buttercreme Style Icing (02434356)
- Mondelez Medium Oreo® Cookie Crumbs (02460319)
- Whole Chocolate Creme Filled Sandwich Cookies

SUPPLIES NEEDED

- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Large Star Tip



1 Mix together 1 pound buttercream and 1.5 ounces chocolate sandwich cookie crumbs.



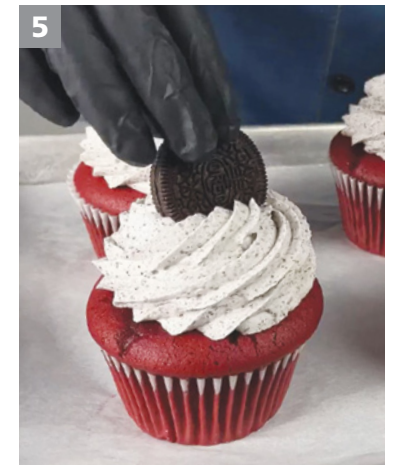
2 Shown: Mixed buttercream and cookie crumbs



3 Place the mixture in a piping bag fitted with a large star tip.



4 Pipe prepared buttercream on top of the cupcakes.



5 Top with a chocolate creme filled cookie.

Red Velvet Sundae Cupcake



INGREDIENTS

- Red Velvet Cupcakes
- Dawn Exceptional® Chopped Fruit Cherry Filling Pouch Pak (02410265)
- Dawn White Buttercreme Style Icing (02434356)
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Bakery Essentials™ Carnival Blend Decorettes (03032091)
- Bakery Essentials™ Whole Maraschino Cherries with Stems (03036051)

SUPPLIES NEEDED

- Piping Bags
- Scissors
- 1-inch Round Cutter
- #16 Blue Scoop



1 Fill piping bag with fudge icing.



2 Using a 1-inch round cutter, cut the center out of each cupcake.



3 Fill cavity with cherry filling.



4 Using a #16 blue scoop, place a scoop of white buttercreme on top of the cupcakes.



5 Drizzle with warmed fudge icing.



6 Decorate with carnival sprinkles.



7 Top with a cherry.

Chef's Tip: No cherry pouch pak available in your area? No problem, just substitute Dawn Chopped Fruit Cherry Filling (02410380). It's the same great filling, just packaged in a tub. Simply open the tub, place filling in a piping bag, and follow above directions.

Salted Caramel Carrot Cupcake



INGREDIENTS

- Carrot Cake Cupcakes
- Dawn Exceptional® Classic Caramel Flavored Fudge Icing (00920282)
- Kosher Salt
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (02437863)

SUPPLIES NEEDED

- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- French Tip



1 Mix together 1 pound warmed caramel fudge icing and 0.2 ounce kosher salt.



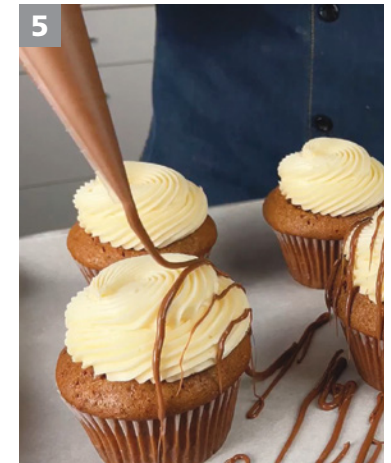
2 Shown: Mixed caramel fudge icing and kosher salt



3 Place cream cheese icing in a piping bag fitted with a French tip.



4 Pipe a swirl of cream cheese icing on top of the cupcakes.



5 Drizzle with prepared salted caramel fudge icing.

S'mores Cupcake



INGREDIENTS

- Devil's Food Cupcakes
- Dawn White Buttercreme Style Icing (02434356)
- Nabisco® Honey Maid Graham Cracker Crumb (02327824)
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Kraft® Marshmallow Mini Jet Puffed (00751893)
- Graham Crackers

SUPPLIES NEEDED

- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Large Straight Tip
- 1-inch Round Cutter



1 Mix together 1 pound buttercreme and 1.5 ounces graham cracker crumbs.



2 Shown: Mixed buttercreme and graham cracker crumbs



3 Place the mixture in a piping bag fitted with a large straight tip.



4 Pipe a dollop of prepared buttercream on top of the cupcakes.



5 Drizzle with warmed fudge icing.



6 Top with a graham cracker.



7 Sprinkle with marshmallows.

Spring Bloom Cupcakes



INGREDIENTS

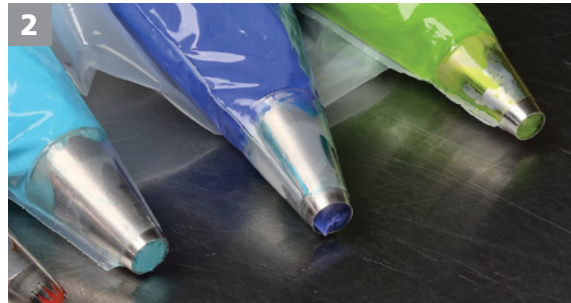
- White Cupcakes
- Dawn Exceptional® Hot Pink Buttercreme Style Icing (02441038)
- Dawn Exceptional® Bright Yellow Buttercreme Style Icing (02434398)
- Dawn Exceptional® Light Blue Buttercreme Style Icing (02441096)
- Dawn Exceptional® Light Green Buttercreme Style Icing (02441062)
- Dawn Exceptional® Orange Buttercreme Style Icing (02441004)
- Dawn Exceptional® Purple Buttercreme Style (02441070)
- Dawn Exceptional® Rich Taste Lemon Filling (02405224)

SUPPLIES NEEDED

- 1-inch Round Cutter
- Rubber Spatulas
- Piping Bags
- Scissors
- Large French Star Tip x3
- Large Open Tip x3
- Large Grass Tip x3



1 Place 3 colors in piping bags fitted with large French tips.



2 Place 3 colors in piping bags fitted with large open tips.



3 Repeat with 3 colors in piping bags fitted with large grass tips.



4 Using a 1-inch round cutter, cut the center out of each cupcake.



5 Fill cavity with lemon filling.



6 Pipe buttercreme onto cupcakes in flower patterns, changing colors to create a variety of colored flower cupcakes.

The Elvis Cupcake



INGREDIENTS

- Devil's Food Cupcakes
- Dawn White Buttercreme Style Icing (02434356)
- Jimbo's Jumbos™ Creamy Peanut Butter (02403575)
- Dawn Banana Cream Pie Flavored Filling (02405828)
- Jimbo's Jumbos™ Roasted Chopped Medium Peanuts (00305045)
- Cooked Bacon

SUPPLIES NEEDED

- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Ruffled Russian Tip
- 1-inch Round Cutter



1 Mix together 1 pound buttercreme, 8 ounces peanut butter, and 1.6 ounces water.



2 Shown: Mixed buttercreme and peanut butter



3 Place prepared buttercreme in a piping bag fitted with a Russian tip. Place banana cream filling in a piping bag.



4 Using a 1-inch round cutter, cut the center out of each cupcake.



5 Fill cavity with banana cream pie filling.



6 Pipe a swirl of prepared buttercreme on top of the cupcakes.



7 Sprinkle with peanuts.



8 Top with bacon.

Tiramisu Cupcake



INGREDIENTS

- White Cupcakes
- Dawn Exceptional® Classic Chocolate Fudge Icing (00878902)
- Bakery Essentials™ Natural Coffee Flavor with Other Natural Flavors (03036969)
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (02437863)
- Dutch Cocoa Powder

SUPPLIES NEEDED

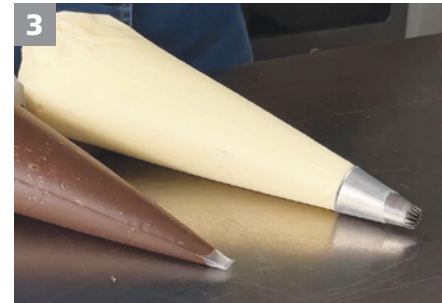
- Mixing Bowl
- Rubber Spatula
- Piping Bags
- Scissors
- Large French Tip
- 1-inch Round Cutter
- Cheesecloth/Sifter/Dredger for Cocoa Powder



1 Mix together 2 pounds fudge icing and 0.5 ounce coffee flavoring.



2 Shown: Mixed fudge icing and coffee flavoring



3 Place the fudge icing mixture in a piping bag. Place cream cheese icing in a piping bag fitted with a large French tip.



4 Using a 1-inch round cutter, cut the center out of each cupcake.



5 Fill cavity with prepared fudge icing.



6 Pipe prepared buttercream on top of the cupcakes.



7 Pipe prepared fudge icing in the center of each cupcake.



8 Sprinkle with cocoa powder.

Traditional Carrot Cake Cupcake



INGREDIENTS

- Carrot Cake Cupcakes
- Dawn Exceptional® Rich Taste Cream Cheese Filling Pouch Pak (02405092)
- Dawn Exceptional® Cream Cheese Buttercreme Style Icing (02437863)
- South Georgia Pecan Company Fancy Medium Pecan Pieces (02407692)

SUPPLIES NEEDED

- Piping Bags
- Scissors
- Large Closed Star Tip
- 1-inch Round Cutter



1 Place cream cheese icing in a piping bag fitted with a large closed star tip.



2 Using a 1-inch round cutter, cut the center out of each cupcake.



3 Scoop out the middle.



4 Fill cavity with cream cheese filling.



5 Pipe a swirl of icing on top of the cupcakes.



6 Roll the edges in pecans.

Turtle Cupcake



INGREDIENTS

- Devil's Food Cupcakes
- Dawn Chocolate Buttercreme Style Icing (02440981)
- Dawn Exceptional® Classic Caramel Flavored Fudge Icing (00920282)
- South Georgia Pecan Company Fancy Medium Pecan Pieces (02407692)

SUPPLIES NEEDED

- Piping Bags
- Scissors
- Large Closed Star Tip



1 Place chocolate buttercreme in a piping bag fitted with a large closed star tip.



2 Pipe a swirl of buttercreme on top of the cupcakes.



3 Sprinkle with pecans.



4 Drizzle with warmed caramel fudge icing.

Winter Wonderland Cupcake



INGREDIENTS

- Devil's Food Cupcakes
- Kerry™ KingsBlingz Grande Pearl Sprinkles (02388628)
- Kerry™ 12/14 White Non-Pareils (01043752)
- Kerry™ Snowflake Shapes (02314061)
- Dawn Exceptional® Rich Taste Chocolate Bavarian Creme Filling (02405357)
- Dawn Exceptional® Light Blue Buttercreme Style Icing (02441096)

SUPPLIES NEEDED

- 1-inch Round Cutter
- Rubber Spatula
- Piping Bag
- Scissors
- Open Star Tip



1 In a bowl, combine 8 ounces pearl sprinkles, 4 ounces non-pareils and 8 ounces snowflake shapes.



2 Place buttercream in a piping bag fitted with a large open star tip.



3 Using a 1-inch round cutter, cut the center out of each cupcake.



4 Fill cavity with chocolate filling.



5 Pipe a swirl of buttercream on top of cupcakes.



6 Decorate with sprinkles.