

Campout Cupcakes

Objective: Children will use basic fondant techniques to create three cupcake designs with a camping theme.

Recommended Ages: 6 years old and up

Time required for project: 1 – 1 ½ hours

Overview

This project is designed to introduce children to working with fondant. They will use decorating tools and pre-made fondant to decorate cupcakes. The project leader will walk them through each step, demonstrate the basic techniques and assist them as they practice and decorate their cupcakes. Leaders should determine ahead of time how many adult helpers are needed. Depending on the age of the group, 1 adult for every 8 - 10 children should be enough.

Supplies

Wilton Items needed:

- ✓ Wilton Decorator Preferred Icing, 16 oz. – 1 per 2-4 children
- ✓ Wilton Pouch Icing, Orange – 1 per 8 children
- ✓ Wilton Fondant Multi Pack, Primary Colors – 1 per 8 children
- ✓ Wilton Fondant, 4.4 oz, Green – 1 per 3 children
- ✓ Wilton 3 in. Round Cookie Cutter – 1 per 4 children
- ✓ Wilton Fondant Mini Cutouts, Flower and Leaf – 1 per 6 children
- ✓ Wilton 9 in. Fondant Roller – 1 per 2 children (optional)
- ✓ Wilton Dusting Pouch (or 4 in. x 4 in. square of Handi Wipes or similar reusable cloth, put 1 teaspoon cornstarch in center, pull all edges together and secure with a rubber band) – 1 per 2 children

Additional Kitchen Supplies (either leader can provide, or children can bring their own):

- ✓ Parchment or waxed paper, approximately 8 in. x 10 in. sheet per child
- ✓ Spatulas or butter knives, 1 per child
- ✓ Container to transport decorated cupcakes home
- ✓ 1 one-gallon plastic storage bag per child to transport dirty tools home
- ✓ Scissors
- ✓ Paper towels
- ✓ Un-iced cupcakes, 3-6 per child
- ✓ If not purchasing Wilton Buttercream Icing, make icing using the recipe on pg. 6 thinned to medium consistency, approximately 1 cup per student
- ✓ Rulers – 1 per child
- ✓ Pretzel sticks
- ✓ Disposable cups or bowls – 1 per child
- ✓ Small zippered plastic bag – 1 per child
- ✓ Small rolling pin or plastic dowel – 1 per child (if not using the Wilton Fondant Roller)
- ✓ Confectioners' sugar (powdered sugar)

Project Outline

1. Introduction
2. Buttercream Icing Consistency
3. Icing a Cupcake
4. Handling Fondant
5. Decorating Cupcakes
6. Clean-up/Wrap-up

INTRODUCTION

Provide a quick overview of project.

PREPARE THE ICING

***Leader should make icing in advance using the recipe on page 6 or purchase enough icing for each child to have 1 cup.**

Facts about purchased icing:

- The 1 lb. container of Wilton Icing can be purchased in medium and stiff consistency. For this activity you will need thin consistency icing.
 - Open the container and stir the icing with a spatula.
 - Add a small amount of water (1 water bottle capful) and stir until thoroughly combined. Add more water in small amounts until the desired consistency is achieved.
 - For thin consistency icing, when the spatula is placed upright in the icing, it will fall over, but the icing should not be thin enough to pour.
 - If icing becomes too thin, add small amounts of confectioners' sugar to stiffen.



Assist children in thinning their icing. Each child should be given about 1 cup of icing in a disposable cup or bowl. They should add water, a little at a time, to get it to a thin consistency as needed.

Icing a Cupcake

- Place a dollop of icing at the center of the cupcake.
- Spread icing across the top using a back and forth motion, pushing toward the edges. To reduce crumbs, the spatula should only touch the icing and not the cupcake surface.
- The cupcake will be covered with a fondant circle so don't worry about getting it too smooth.



Assist children with icing their cupcakes.

WORKING WITH FONDANT

Handling Fondant – Review with children

- Fondant picks up dirt and lint very easily, so be sure hands and work surfaces are very clean before handling.
- Fondant dries out very quickly, so it should be kept covered or wrapped in plastic wrap and stored in a plastic bag when not being used.
- Before using it, fondant should be kneaded or pulled and stretched to make it soft and pliable.

Marbleizing Fondant

- Open the packages of red and yellow fondant, removing $\frac{1}{4}$ of the fondant from each package. Give each child an equal amount of each color and have them knead each color separately until soft and pliable.
- Roll the kneaded red and yellow fondant into separate balls by placing the fondant in the palm of your hand and, using your index finger, form the fondant into a round shape.
- Form each ball separately into equal length logs by rolling the fondant on the parchment surface using the palms of your hands.
- Place the logs side by side and twist. Fold the log in half and twist again until the pieces begin to come together. Repeat the twisting and folding process, 2-3 times, but do not overwork, or else the colors will begin to blend too much.
- You will see the full marbled effect when the blended fondant is rolled out later.
- Place the marbled fondant in a plastic bag and set aside for use when creating the campfire cupcake.



Covering Cupcake with Fondant

- Open the green package of fondant and give an equal amount to each child. Have them knead the fondant until it is soft and pliable.

- Place the fondant on the parchment and roll out using the 9 in. roller fitted with purple guide rings. Fondant should stay between the rings and is the right thickness when it is the same height as the rings (1/8 in. thick).
- Using the 3 in. round cutter, press the cutter into the fondant.
- Pull the excess fondant away rather than pulling out the newly cut shape. This will prevent the shape from being distorted.
- Place the fondant circle on top of the iced cupcake, smoothing gently to adhere.
- Children should cut out 3 fondant circles and place on cupcakes.

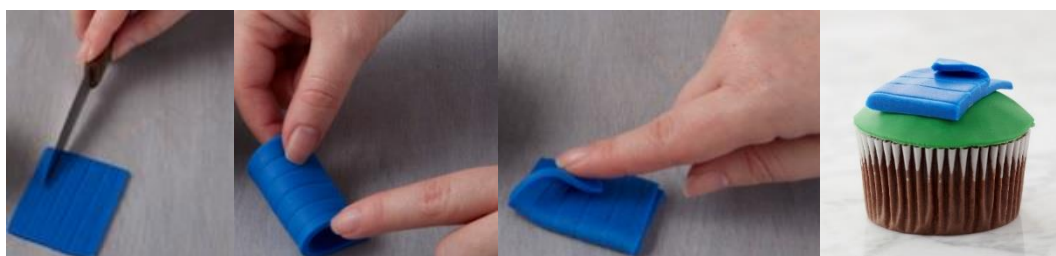
NOTE: If fondant sticks to the cutter, dust the fondant surface lightly before cutting.



DECORATE CUPCAKES - Demonstrate each technique having children work along with you. Once they complete one cupcake of each design, children can work at their own pace to decorate additional cupcakes.

Sleeping Bag

- Knead a small amount of blue fondant.
- Using the 9 in. roller and purple guide rings, roll out the fondant to 1/8 in. thick.
- Cut out a rectangle 1 ¾ in. x 1 ¼ in. with the knife.
- Lightly drag the knife over the rectangle to form lines parallel to the longer sides, being careful not to cut all the way through the fondant.
- Fold the rectangle in half, so the shorter sides meet. Press the bottom edge and side edge together, leaving 5/8 in. open at the top.
- Fold back the upper right edge.
- Place sleeping bag on top of the green fondant, attaching with a little icing if necessary.



Tent

- Knead a small amount of red fondant.
- Using the 9 in. roller and purple guide rings, roll out red fondant to 1/8 in. thick.
- Cut out a rectangle 2 in. x 4 in. with the knife.
- Push two pretzel sticks into a cupcake about 1 ¾ in. apart.

- Drape the red fondant over the pretzel sticks for the tent.
- Dampen your finger lightly and brush on the bottom inside edge of the tent to attach it to the outer edge of the cupcake.



Campfire

- Using the 9 in. roller and the pink guide rings, roll out the marbled fondant to 1/16 in. thick.
- Using the fondant mini leaf cut out, cut out 8 flames.
- Press the cut-out firmly into the fondant. Pull the cut-out away from the fondant and eject the flame by pressing down on the round top.
- From the scraps, use a knife or scissors to cut out small half-round shapes about 3/4 in. wide.
- Using a dampened finger, attach five flames following the curve of the half round.
- Attach three flames slightly below the first row.
- Attach a single flame in the middle.
- Cut or break pretzels into 3/4 in. 1 in. lengths.
- Use the decorating pouch of orange icing to pipe a mound of icing in the center of the cupcake.
- Place 8 pretzel sticks in a circle.
- Place the flames in the center of the sticks, adding more icing if needed.



CLEAN-UP AND WRAP-UP

Wilton Buttercream Icing

Note: This recipe is for stiff consistency buttercream, which is excellent for piping decorations like flowers with petals that stand up. It will need to be thinned to medium consistency for stars, rosettes and leaves. Add 2 teaspoon of water to the recipe to convert stiff icing to medium.

Makes 2 ¼ cups

INGREDIENTS:

1 teaspoon pure vanilla extract
1/2 cup solid vegetable shortening
1/2 cup (1 stick) butter or margarine, softened
4 cups (1 lb.) sifted confectioners' sugar
2 tablespoons milk or water

TOOLS:

Electric mixer with paddle attachment (or hand mixer with beaters)

Large bowl

Silicone spatula

- In large bowl, beat shortening and butter with electric mixer until light and fluffy. Beat in vanilla.
- Gradually add confectioners' sugar, one cup at a time, beating well on medium speed.
- Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry.
- Gradually add milk or water; beat at medium speed until light and fluffy.

HINTS:

- Keep bowl covered with plastic wrap until ready to use.
- If using a hand mixer, beat shortening, butter and liquids first, then add sugar, as above. Make one batch at a time to prevent hand mixer from overheating.
- Depending on the humidity and climate, it may be necessary to adjust the liquid and the sugar in your icing. If icing looks dry, add small amounts of liquid (1/4 to 1/2 teaspoon at a time). If icing is too wet, add 1 tablespoon of confectioners' sugar at a time.
- The key for both adjustments is adding small amounts until you achieve the right consistency.