



The Enchanted Cakebox
Cakes that make every occasion special



Tutorial: Piping Cupcake Toppings

One of the quickest ways of making your cupcakes look gorgeous is to pipe buttercream or frosting on top. This also helps to extend the shelf life of your cakes by creating an air tight seal.

You will need:

- Piping bag
- Nozzle
- Buttercream or frosting



Step 1: Fill your piping bag

Cut the end off the piping bag so that the nozzle fits snugly inside.

Spoon the topping into the piping bag.

Hold the wide end of the bag and, with the other hand, squeeze and smooth downwards towards the nozzle so that the frosting collects at the bottom. To avoid bubbles in your piping, try to squeeze the frosting down the bag gradually and let the air out as you go.

Once all the frosting is collected in the nozzle end of the bag, twist the bag as close to the frosting as possible and hold it in your left hand.



Step 2: Start piping

Position your cake on a surface so that you can stand directly over the top of it.

Hold the nozzle close to the edge of your cake, but not touching it. Hold the bag at the twist with your left hand and steady it with your right hand.

Gently squeeze the bag with your left hand, use your right hand to steady it, tuck your elbows into your waist and move your whole body so that nozzle moves slowly clockwise around the cake.



Step 3: Pipe a spiral

Continue piping in a spiral towards the centre of you cake, overlapping the previous circle slightly to gain height each time.

For a flat topping, don't overlap the spiral.



Step 4: Create the peak

When you reach the centre, stop squeezing the bag and lift straight up. This gives you a fabulous peak.

Add any additional decorations you like and your cake is ready to eat!

To create different effects, try different types of nozzle. The larger the nozzle, the larger the swirl, and the longer the teeth, the deeper the grooves and a completely smooth nozzle, gives a very contemporary look.

