A Little Give And Take Mini Cakes

With A Little Give and Take, every baby shower guest will enjoy these individual cakes. Each gift decorated, complete with bow! Display on Cupcakes ’N More Dessert Stand.

For Basic White, Yellow Or Chocolate cake recipes visit:  
http://www.unique-babyshower-gifts.com/baby-shower-cake-recipes.html

For Basic Buttercream, Chocolate Buttercream and Royal Icing recipes visit:  
http://www.unique-babyshower-gifts.com/icing-recipes.html

For All The Tools You’ll Need For This Cake Visit:  
http://astore.amazon.com/uniquebabyshowergiftswilton-20

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Ingredients:
* Violet Icing Color
* Rose Icing Color
* Royal Blue Icing Color
* Leaf Green Icing Color
* Lemon Yellow Icing Color
* Royal Icing
* Quick-Pour Fondant Icing

Makes: Each cupcake serves 1

Pattern: (*See below)
* Bow Loops

Techniques Used: (*See below)
* Covering the Cupcake Using Ganache, Candy Melts or poured icings
* Bow Loops

Tools:
* Tip: 3
* Round Cut-Outs™
* Cupcakes 'N More® 38 Count Dessert Stand
* Waxed paper

Instructions:

Step 1
In advance: Make teardrop loops using royal icing.

Step 2
Cover loop pattern from 2006 Pattern Book with waxed paper and pipe 49 tip 3 loops each in violet/rose combination, rose, orange, royal blue, leaf green/lemon yellow combination and lemon yellow; let dry.

Step 3
Several hours in advance: Freeze two 9 x13 in. sheet cakes, 1 1/2 in. high, to make firm for cutting.
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Step 4
From one cake, cut 19 rounds using large Cut-Out™.

Step 5
Trim 2nd cake to 1 1/4 in. high and cut into nineteen 2 in. squares.

Step 6
Prepare 3 recipes of Quick-Pour Fondant Icing and tint portions to match loop colors.

Step 7
Prepare cakes and cover 6 or 7 (38 total) in each color of poured icing; let set.

Step 8
Pipe tip 3 lines and dots in royal icing.

Step 9
Pipe a tip 3 mound on cake tops and insert 7 loops.

Step 10
Position cakes on Large Cupcakes 'N More® Dessert Stand.

*Covering the Cupcake Using Ganache, Candy Melts or poured icings:
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Step 1

Place cooled cupcakes or mini cakes on cooling grid positioned over cookie sheet or pan. Cupcakes which will be covered completely should be turned bottom side up. If using Candy Melts, melt following package directions. If using icing, follow recipe directions to reach pouring consistency.

Step 2

Pour ganache, candy or icing on center of cupcake using pan or measuring cup. Or, pipe candy or icing from a cut decorating bag. Cover the cupcake completely, or use your coating as a glaze to simply cover tops and drip over the sides.

Step 3

Let set.
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*Bow Loops:

Step 1

Pipe loops on parchment-covered cake board. Hold Round Decorating Tip 5 at a 90° angle to surface. Pipe 2 in. long and 1 1/2 in. long loops in yellow royal icing, making 3 large and 6-8 small loops for each bow (make extras to allow for breakage). Let dry overnight.

Step 2

Position Decorating Tip 5 at a 90° angle to surface. Pipe a yellow ball knot in royal icing.

Step 3

Immediately insert 3 large loops in center of ball and 6-8 small loops in sides of ball to create bow. Let dry. Make the bows in a rainbow of colors for a very colorful display.
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*Pattern:

**Before cutting, measure to area decorating to ensure correct proportion.