

Closely Witched Pot Cupcakes



Bubble, bubble, toil, no trouble! Witch cupcakes are baked right in the Silly-Feet! Cups. The Closely Witched Pot is made using a candy shell molded in the Sports Ball pan and filled with pieces of candy. The perfectly frightening Baby Shower centerpiece!

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 Our Wilton Store:

<http://astore.amazon.com/uniquebabyshowergiftswilton-20>

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Ingredients:

- * Orange Icing Color Easy-Add Orange Icing Color
- * Lemon Yellow Icing Color Easy-Add Lemon Yellow Icing Color
- * Golden Yellow Icing Color Easy-Add Golden Yellow Icing Color
- * Leaf Green Icing Color Easy-Add Leaf Green Icing Color
- * Violet Icing Color Easy-Add Violet Icing Color
- * Rose Icing Color Easy-Add Rose Icing Color
- * 24 ounces Ready-To-Use White Rolled Fondant Easy-Add Ready-To-Use White Rolled Fondant
- * 2 pkgs Dark Cocoa Candy Melts® Easy-Add Dark Cocoa Candy Melts®
- * Garden Candy Color Set Easy-Add Garden Candy Color Set
- * Buttercream icing stiff consistency
- * Assorted green candy-coated chocolates
- * Jellies and hard candies
- * Pretzel Sticks
- * Sugar ice cream cones
- * cornstarch

Makes:

Each cupcake serves 1.

Tools:

- * Sports Ball Set Easy-Add Sports Ball Set
- * Cookie Sheet Easy-Add Cookie Sheet
- * Cooling Grid Easy-Add Cooling Grid
- * Wacky Witch Silly-Feet! Silicone Baking Cups Easy-Add Wacky Witch Silly-Feet! Silicone Baking Cups
- * Tip: 1A Easy-Add Tip: 1A
- * Tip: 2 Easy-Add Tip: 2
- * Tip: 4 Easy-Add Tip: 4
- * Tip: 7 Easy-Add Tip: 7
- * Tip: 21 Easy-Add Tip: 21
- * Tip: 46 Easy-Add Tip: 46
- * Rolling Pin Easy-Add Rolling Pin
- * Roll & Cut Mat Easy-Add Roll & Cut Mat
- * Round Cut-Outs™ Easy-Add Round Cut-Outs™
- * 6 in. Lollipop Sticks Easy-Add 6 in. Lollipop Sticks

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- * Spatula Easy-Add Spatula
- * Knife
- * Scissors
- * Ruler

Instructions:

Step 1

In advance: Make candy shell cauldron in ball pan half using melted candy tinted black. Fill pan to 1/2 in. from top; reserve poured out candy for hats. Refrigerate until firm; unmold.

Step 2

Also: Make witch hats. For brim, set largest round Cut-Out on non-stick cookie sheet; fill 3/16 in. deep with melted candy. Refrigerate until firm; unmold.

Step 3

Cut 2 in. off tip of ice cream cone; cover with melted candy; let set. Attach cones to brims using melted candy.

Step 4

When set, use buttercream to pipe tip 46 smooth side up hat band and tip 4 outline buckle.

Step 5

Bake and cool cupcakes in silicone cups supported by cookie sheet. Build up icing head with tip 1A; smooth and round with spatula.

Step 6

Tint 10 oz. fondant orange, 8 oz. yellow and 2 oz. green. Make 8 groups of flames. Roll out yellow and orange fondant 1/4 in. thick.

Step 7

Use knife to cut 1 to 2 1/2 in. long flat-bottom flames, each with one V-shaped yellow and two V-shaped orange pieces. Let dry on cornstarch-dusted board.

Step 8

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For arms, cut lollipop sticks to 3 in. long. Roll a 1/2 in. ball of green fondant for each hand; flatten slightly as you insert on end of stick.

Step 9

Cut fingers with knife. Pipe arm using bag fitted with tip 21; insert lollipop stick, squeeze and pull out stick. Clean 1/2 in. icing off stick. Insert arms in cupcakes.

Step 10

For hair, roll out orange fondant 1/8 in. thick. Cut a 1 x 1 1/2 in. strip; cut slits 3/4 in. deep and 1/16 in. apart for strands of hair.

Step 11

Attach hair and hat. Pipe tip 7 dot eyes and cheeks (flatten with finger dipped in cornstarch) and pull-out nose.

Step 12

Pipe tip 2 outline eyelids and mouth. Pipe tip 2 dot tooth and pupils; flatten with finger. Position cauldron; fill with assorted candies. Position flames, pretzels and witches.

Step 13

To make candy shells: Fill pan or mold to top edge with melted candy. Tap on counter to remove air bubbles. Let chill in refrigerator for 10-15 minutes or until a 1/4 in. shell has formed.

Step 14

Pour out excess candy, smooth top edges with spatula and chill for 15-20 minutes longer.

Step 15

Carefully unmold shells (if you have difficulty removing shells, place in freezer for 2-3 minutes, then unmold). Excess candy can be reheated and used again.

Note: Combine Golden Yellow with Lemon Yellow for yellow shown. Combine Violet with Rose for violet shown.

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For Great Savings And Special Deals On All Wilton Products Please Check Out Our Wilton Affiliate Store:

<http://astore.amazon.com/uniquebabyshowergiftswilton-20>

For more instructions and patterns visit:

<http://www.wilton.com/idea/Closely-Witched-Pot>