



1 – Small Barrel Cactus - #32 cactus, #16 flowers

2 – Large Barrel - #12 base, #352 ridges, #3 spikes

3 – Spikey Cactus - #18

4 – Ridged Daisy - #12 center, #18 pull out petals

5 – Rose Swirl - #1M – start in center - clockwise

6 – Succulent Garden - #233 grass, #199 Cactus, #16 Flowers, #3 centers

7 – Ruffle Flower - #104 – narrow up - start in center and turn, #3 center dots

8 – Hydrangea - #1M large stars

9 – Succulent Garden, #18 rosettes, #21 mini barrel cactus, #18 spike cactus

10 – Leaf Succulent - #352 leaf tip – points vertical to each other, #16 star center

11 – Cabbage Rose - #104 – narrow up – turn cupcake

12 – Star Flower - #352 leaves, #16 center


Make It Sweet.

Cupcake Class
 Flowers & Succulents



Make It Sweet.

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American Buttercream Icing

This is a great decorator icing. It uses high ratio shortening instead of a regular shortening, so it has a creamy consistency and is nice and fluffy. It tastes great too!

1 lb. high ratio shortening
2 lb. 10x powdered sugar
1/2 C milk
1 Tbsp vanilla - clear
1/4 tsp salt

Mix the sugar, milk, vanilla, salt and half of the shortening for 5 minutes at low speed and 2 minutes at medium speed. Add the remainder of the shortening and mix for 2 minutes at medium speed and continue mixing for another 5 minutes at low speed until light, fluffy and smooth.

Makes about 8C of icing. Enough for 36 cupcakes.

Store room temp for up to 1 week, in the fridge for up to 1 month and in the freezer for 3 months.

Tools and Supplies Used in Class:

Make It Sweet Cake Mix – Vanilla & Chocolate

High Ratio Shortening and Clear Vanilla

Kee-Seal Bags, Couplers and Tips

Icing Colors – AmeriColor brand gel colors avocado, forest green and fuschia