



**Title of activity:** Cupcake Decorating (Christmas Theme)

**Type of activity:** Crafts (hands-on activity)

**Age range:** 8 to 10 years (however this activity can be carried out with any age group)

**Materials:**

- Sugar paste (fondant) – white, red, green, yellow, light pink, black (weight needed depends on the amount of cupcakes to be covered)
- Edible glue
- Edible pen
- Cupcakes – minimum one for every student
- Silicon mats
- Silicon brushes
- Thin paint brush
- Silicon rolling pins (small)
- Cookie cutters in the shape of: circle (two sizes – one smaller than the other), mistletoe, square, heart, Christmas tree and star
- Bow mould
- Cornflour
- Apricot jam
- Hot water (100 ml) in a glass

**Activity description:**

This lesson lists the steps required for making cupcake decorations and other 3D Christmas related items.

**CUPCAKE DECORATIONS**

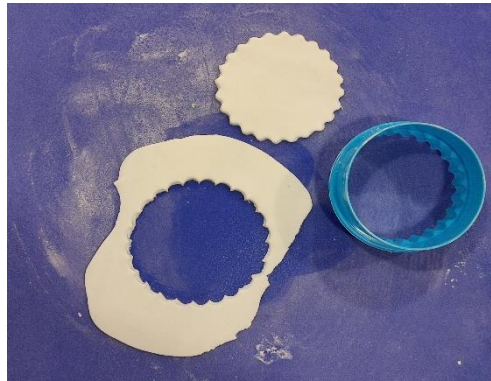
**Steps to make the base of each cupcake design:**

1. Clean out a flat surface. With your hands, knead the white fondant until it is pliable. Add some cornflour if the fondant is sticky.
2. Dust a silicon mat and a rolling pin with cornflour. Roll the white fondant out to about 1.5 mm thickness.





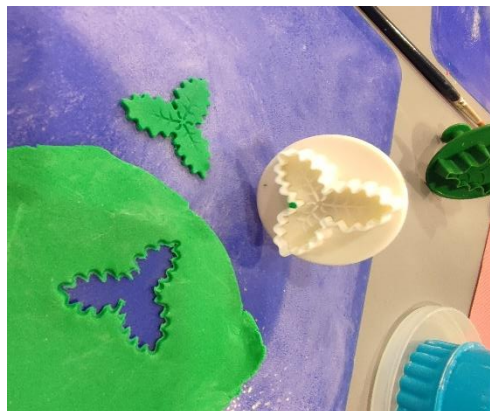
3. Use the large round cookie cutter (approximately the same size of the top of the cupcakes) to cut out fondant circles.



4. Mix 2 tablespoons of apricot jam with the hot water. The consistency of this mixture should be thick. Add more apricot jam if needed. Brush the top of the cupcake lightly with the mixture using the silicon brush.

#### Mistletoe decoration

1. Roll out a small quantity of green fondant to about 1 mm thickness. With the mistletoe shaped cookie cutter, cut out one shape. Push the top part of the cookie cutter to obtain lines in the mistletoe, resembling an actual leaf.

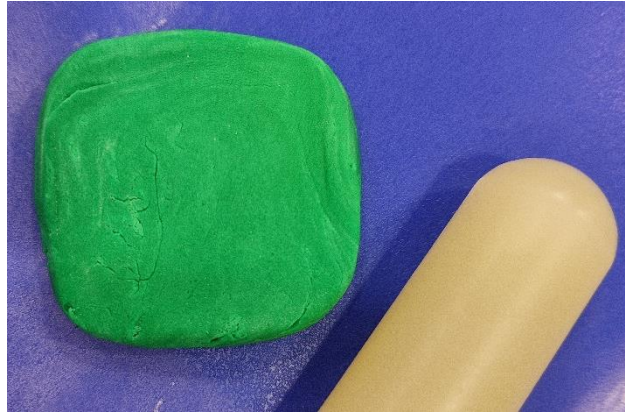


2. Using the thin paint brush, brush lightly the back of the cut out shape with water or edible glue and place on the top of the cupcake.
3. Using the red fondant, form three small balls. Place these small balls at the centre of the cut out shape using edible glue.



### Christmas Gift decoration

1. Roll out a small quantity of green fondant to about 1 cm thickness. Any colour can be used for the gift.



2. Using the square cookie cutter, cut out a square from the green fondant. This will form the gift.



3. Roll out red fondant to about 1 mm thickness. Cut out two strips of red fondant. Using edible glue, attach these two strips at right angles on the top and sides of the gift to represent the ribbon decorating the gift.







- Using a mould, make the shape of a bow. Trim off excess fondant. Stick this bow to the centre of the gift on top of the ribbon using edible glue.



- Using a star shaped cutter, cut out some stars out of rolled out white fondant (1 mm thick). Decorate the parcel.



### Christmas Tree decoration

- Roll out green fondant to about 1 mm thickness. With the Christmas tree cookie cutter, cut out a Christmas tree. Place the cut out Christmas tree on the white circle topping of the cupcake using either water or edible glue.



2. Using red and yellow fondant, form several small balls. Stick one red or yellow small ball at each point of the Christmas tree using edible glue.



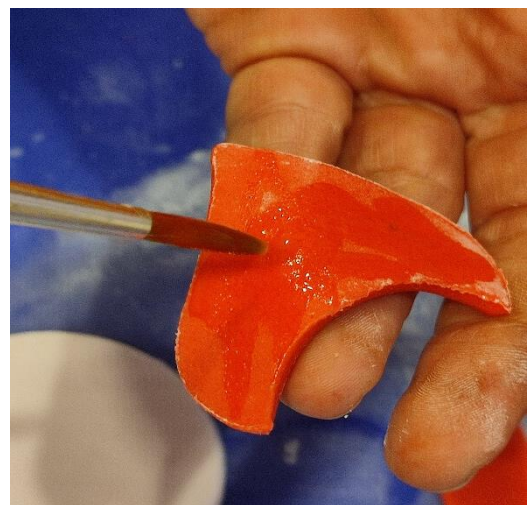
3. Cut out a small star out of yellow fondant (1 mm thick) and glue at the very top of the Christmas tree using edible glue.

**Father Christmas decoration**

1. Roll out light pink fondant to about 1 mm thickness. Using the large round cookie cutter, cut out a circle from the light pink fondant. Cover the cupcake with the cut out shape.



2. Roll out red fondant to about 1 mm thickness. Using the heart shaped cookie cutter, cut out one shape. Using a circular cookie cutter, trim off the top part of the heart so that the remaining part represents the hat of Father Christmas when turned upside down. Using edible glue, stick the cut out shape to the upper part of the light pink circle.





3. Fold the tip of the hat inwards. Form a small ball with white fondant. Make small cuts in the ball with a scissors to make its surface uneven. Stick the ball to the tip of the hat using edible glue.

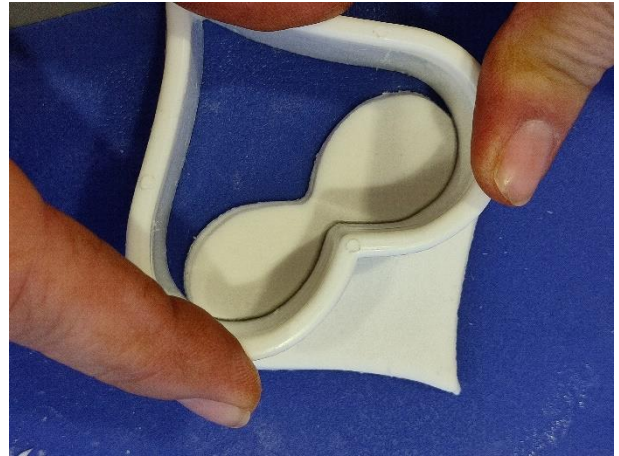


4. From white fondant (1 mm thick), cut out a rectangular strip. Using the scissors make small cuts in the rectangular strip to make it uneven. Glue the strip to the bottom part of the hat to form the fur of the Father Christmas hat.





5. Using white fondant (1 mm thick), cut out a heart shape. Using the heart cookie cutter, cut off the top part of the heart so a figure of 8 remains. This will form the moustache of Father Christmas. Glue this to the light pink circle using edible glue. Use a tiny piece of red fondant to form the mouth and glue on top of the moustache.



6. Cut out a second heart shape from the white fondant (1 mm thick). Using a circular cookie cutter, trim off the top part of the heart so that the remaining part represents the Father Christmas beard when turned upside down. Using edible glue, stick it to the lower part of the light pink circle.





7. Roll out a tiny red ball out of red fondant to form the nose. Roll out two tiny circles out of black fondant to form the eyes.



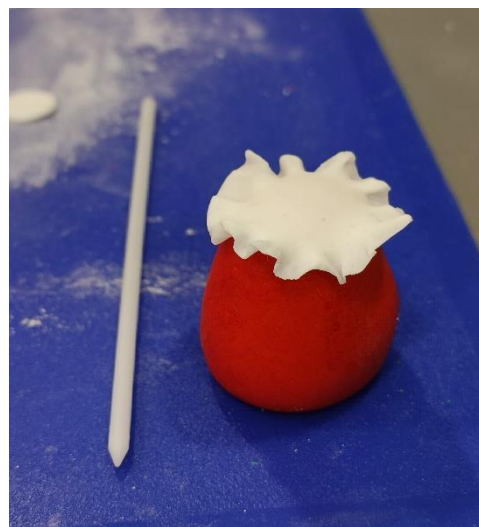


### Choir Boy

1. Using red fondant, form a circle. With the palms of your hand, shape to form a cone, squashing lightly the top of the cone to obtain a flat surface. This will form the lower part of the body of the Choir Boy.



2. Cut out a small circle out of white fondant (1 mm thick). Using a cell stick, frill the edges of the circle using a rolling movement from left to right and vice versa. Use edible glue to stick this to the top of the red cone.



3. Using pink fondant, roll out a cylinder. Using a small knife, make small grooves on both ends of the cylinder. Fold and glue to the top using edible glue. This forms the hands and fingers of the Choir Boy. The palms of the hands should be stuck together using edible glue.







4. Cut out a circle out of white fondant (1mm thick). This circle needs to be smaller than the first circle cut out in Step 2 above. Using a cell stick, frill the edge of the circle. Stick to the top part of the hands using edible glue.



5. Form a small ball out of pink fondant, and make a small hole using the cell stick to resemble the mouth. Glue the ball to the top of the body. Draw the eyes using a black edible pen.







6. Form a small rectangular shape out of brown fondant, not larger than 3 cm in length. Using a knife, fold the rectangular shape in half. Glue this to the hands of the Choir Boy to resemble a book.



7. Cut out a small circle out of brown fondant (circa 2 cm in diameter). Using a knife, make cuts all around the circumference of the circle to resemble hair. Glue this to the top of the head of the Choir Boy. Lift up a couple of parts to form a fringe.





## Christmas Pudding

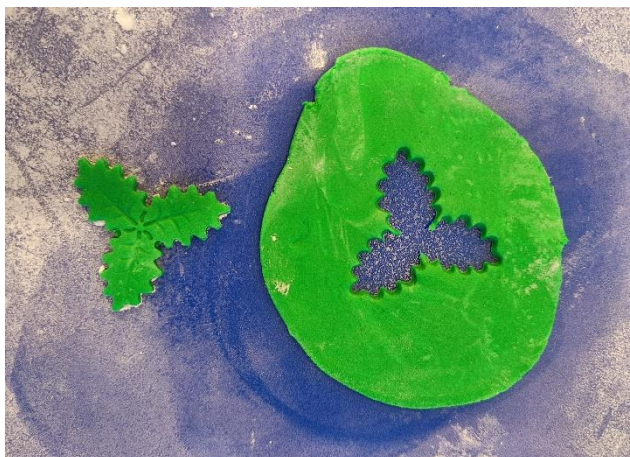
1. Form a ball out of brown fondant.



2. Using a flower shape cutter, cut out a shape from white fondant (1 mm thick). Using edible glue, stick the flower to the top of the brown ball.



3. Cut out a mistletoe out of green fondant (1 mm thick) and using the edible glue, stick it to the top of the pudding.



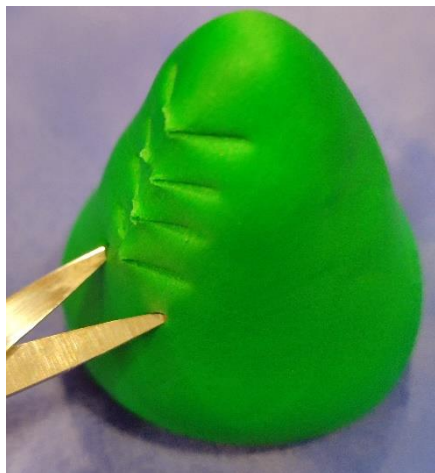


4. Form 3 small balls out of red fondant, and using edible glue, stick the little red balls to the middle of the mistletoe.



### Christmas Tree

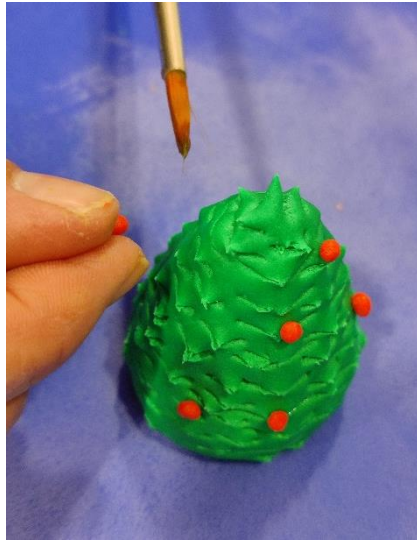
1. Start by forming a ball out of green fondant. Then, with the palms of your hands, shape the ball to form a cone.







2. Using a pair of scissors, make cuts all along the length of the cone.
3. Form small balls out of red fondant. Cut out a star out of yellow fondant. Use edible glue to stick the red balls and the star to the Christmas tree.



4. Sprinkle icing sugar on top.



Photos:







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