



©2012 DecoPac



Candied Apples

DECORATING DIRECTIONS:

For Basket Cake:

1. Base ice 14" round cake.
2. Mix Ivory/Vanilla fondant #70017 with Golden Brown #5839 for basket.
3. Roll out fondant to 1/4" thick. Using Fondant Ribbon Cutter #7390, cut four fondant strips 1" wider than height of cake by 14" long.
4. Using Scriber Tool #7031, create wooden crate texture as shown. Apply fondant strips to side of cake.
5. Using Fondant Ribbon Cutter #7390, cut four fondant strips 1" wide by 14" long.
6. Using Clamshell Tool from Sculpting Tool Set #13315, add texture to strips.
7. Using tip #3, adhere fondant strips to top of basket as shown.

For Candied Apple Cupcakes:

1. Bake or place cupcakes in Red Foil Baking Cups #12875.
2. For red apples, use Red Fondant #15400. For green apples, use a mixture of Ivory/Vanilla Fondant #70017, Blue Fondant #15402, and Yellow Fondant #15399.
3. Roll out fondant to 1/4" thick. Using Round Cutters #9784, cut 4" diameter circles from both colors of fondant. Cover.
4. To create apple shape in fondant: Cover a small apple with powdered sugar and remove stem. Place and form fondant circle over top of apple and use Ball Tool #7026 for indentation. Remove fondant circle and set aside. Repeat with all fondant circles.
5. Using tip #807, pipe Red Red #9534 or Neon Green #9640 into corresponding fondant circles and place on cupcakes.
6. Using tip #807, pipe Red Red #9534 piping gel candy coating on apples. Smooth.
7. Using tip #8, coat White Plastic Stick #15291 with chocolate icing by inserting stick into tip and fully submerging into icing bag. Remove stick, create texture, and place in apple as shown. Repeat for all apples.
8. Add raffia bows to sticks as shown.
9. Airbrush Pastillage Ivory Leaves #8994 Neon Green #9654 with Olive Green #5902 highlights.
10. Using tip #8, apply Pastillage Ivory Leaves to sticks with chocolate icing as shown.
11. Pipe inscription upon customer's request.
12. Place warning sticker on outside of cake box.

*Flavor Idea: Use apple spice cake!



On Top of the World's Best Selling Cakes®

1-800-DECOPAC • decopac.com

Cut out and fold in half and place in Cake Decorating Instruction Card File Box.

