
Piping Tips by Classic. Simple. Good.

Decorate your cupcakes like a pro with these simple techniques.



Classic. Simple. Good.

1st Edition

You've received your kit, now what?

The Classic.Simple.Good. Cupcake Decorating Kit has made baking professional looking cupcakes a breeze! It is so simple to use! Simply place the tip in a pastry bag, cut the end of the bag, fill with icing, and make your beautiful cupcakes like a pro!

This Cupcake Decorating Kit contains the essentials for cupcake decorating and can also be used for piping cake, cookies, churros, merengue, or various other delicious treats.

The kit consists of 5 piping nozzles to achieve several effects and 12 disposable pastry icing bags. Here we have pictured the five tips and the beautiful effects they create:



Getting Started

There are a number of ways to top your cupcakes, but one of the most popular effects is to pipe a light fluffy swirl of frosting which is then topped with decorations or sprinkles. This fact sheet shows you how to use your Classic. Simple. Good. Tips and the different effects you can achieve with them. Firstly, here's a quick guide to use your tips, followed by some popular piping techniques.

Using Your Kit



Step 1 - Place tip inside pastry bag. Push it all the way down towards the pointed end, then back it up an inch.



Step 2 - Cut the end roughly 1.5" from the point of the bag. Place tip into the empty pastry bag, so that it sticks out the hole.



Step 3 - Place pastry bag and tip into a large glass. Fold edges over glass. This will allow for easy icing fills.



Step 4 - Fill the pastry bag with icing and remove from glass.



Step 5 - Twist top opening of bag. Flip it over, so bag is upside down. Knead icing upward toward the tip to push air out of the bag.



Step 6 - Ice your cupcakes

French, Open Star, Closed Star, & Round Tip Swirls

For this effect, start piping on the outer edge of your cupcake, swirling inwards towards the middle of the cupcake. To create height make sure you overlap each swirl slightly, spiraling upwards.

To achieve a flatter swirls, follow the same technique without overlapping so that you pipe each swirl within each other keeping the piping tube close to the cupcake. Most cupcake piping tips can be used for this technique, whether they are an open star, closed star or simply a round tip.



Drop Rose Tip Swirls

This technique takes a little more practice, you may have seen it used on cupcake bouquets where the icing is piped to resemble a rose on each cupcake or even on fancy wedding cakes! You now have the tools to create this look at home!

First, your cupcake must be completely flat to achieve this look, so if it is domed, cut flat with a sharp knife. Holding your pastry bag upright, start piping a star in the center of your cupcake and swirl outwards overlapping the star slightly. The secret is to work your way around the surface of the cupcake without building height. Continue to swirl outwards and around the outer edge of the cupcake, easing off the pressure to finish. If you find the finish too abruptly, use a damp brush to tidy up or add a couple of leaves to finish the effect.



Icing Recipes

Vanilla Bean Buttercream Icing

Ingredients

3 cups powdered sugar
1/3 cup butter or margarine, softened
1 1/2 teaspoons vanilla
1 to 2 tablespoons milk

Directions

In medium bowl, mix powdered sugar and butter with spoon or electric mixer on low speed. Stir in vanilla and 1 tablespoon of the milk.

Gradually beat in just enough remaining milk to make frosting smooth and spreadable. If frosting is too thick, beat in more milk, a few drops at a time. If frosting becomes too thin, beat in a small amount of powdered sugar.

Creamiest Cheesiest Frosting

Ingredients

4 ounces unsalted butter, softened
4 ounces cream cheese, softened
2 cups powdered sugar
1 teaspoon vanilla extract

Directions

In a large bowl, beat together the butter and cream cheese with an electric mixer. With the mixer on low speed, add the powdered sugar a cup at a time until smooth and creamy. Beat in the vanilla extract

Easy Peasy Chocolate Frosting

Ingredients

1/4 cup unsalted butter
3 tablespoons cocoa powder
1/4 cup whole milk
2 cups powdered sugar
1 teaspoon vanilla extract

Directions

Melt the butter in the microwave, then whisk in the cocoa powder. Add the milk and vanilla, and whisk until frothy. Make sure the cocoa powder has completely dissolved. In a stand mixer with a beater attachment, with a hand mixer, or by hand with a whisk (and a strong arm!), work the powdered sugar into the liquids a little at a time until fully incorporated. The frosting should be thick but spreadable. If runny, add more powdered sugar; if too stiff, work in a teaspoon of milk.

Use immediately, or let it cool in the fridge, then whip again until fluffy. This will keep for several days in the fridge, but make sure it's tightly covered. It will dry out and form a thin crust when exposed to air.

Dairy-Free Soy-Free Vanilla Icing

Ingredients

1/2 cup soy-free, dairy-free margarine
2 cups powdered sugar
1/4 teaspoon vanilla extract
1 Tablespoon rice milk (or more, as needed)

Directions

Using an electric mixer, beat together the margarine, vanilla extract, and 1 cup of the powdered sugar until they are well mixed.

Slowly add remaining powdered sugar until all is mixed in. Continue to beat with mixer and add rice milk a little bit at a time until the frosting is smooth and fluffy.