

Octopus Cupcakes



Make a splash with these sweet treats!

You'll want 8 legs of your own to grab these cupcakes decorated with chocolate and frosting.

Octopus Decorated Cupcakes

Supplies:

- Six (6) cupcake liners
- Six (6) marshmallows
- Twelve (12) candy eyes
- Six ounces (6 oz.) candy melts
- Point one fluid ounce (0.1 fl. oz.) blue food coloring
- Two (2) frosting bags
- Batter for six (6) cupcakes
- Sixteen ounces (16 oz.) white frosting
- Muffin pans
- Heat safe kitchen bowls
- Small pot
- Plate or shallow bowl
- Measuring cups and spoons
- Kitchen utensils including rubber spatulas, spoons, knives, and forks
- Scissors



Instructions:

1. Prepare cupcake batter following the recipe of your choosing.
2. Fill the cupcake liners with the prepared batter. Take care to only fill each liner about two-thirds (2/3) full, as in **Fig. 1**.
3. Bake the cupcakes as directed by the recipe you are following (**Fig. 2**). Cool the cupcakes completely before decorating.
4. While the cupcakes are cooling, bring your frosting to room temperature. Mix sixteen ounces (16 oz.) of frosting with blue food coloring, several drops at a time (**Fig. 3**). Continue adding food coloring until you reach your desired shade.
5. Roll the edges of one (1) frosting bag back. Fill the bag with blue frosting (**Fig. 4**). Unroll the bag. Use your hands to push the frosting to the tip of the bag.
6. Snip the tip of the frosting bag with scissors (**Fig. 5**). A little goes a long way!
7. Pipe frosting from the bag onto the cupcakes, completely covering the top of the cupcake (**Fig. 6** and **Fig. 7**).
8. Chill the frosted cupcakes while you assemble the octopuses.

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9. Melt candy melts using a microwave or double boiler (**Fig. 9**). For more information on melting candies, visit Wilton's blog post at: <https://blog.wilton.com/how-to-melt-candy-melts-candy/>

Microwave

- A. Put candy melts into a heat safe bowl (**Fig. 8**).
- B. Microwave on fifty percent (50%) power, or defrost setting, for one minute (1 min.)
- C. Remove from microwave and stir (**Fig. 9**).
- D. Continue microwaving at thirty second (30 sec.) intervals until smooth.
- E. Do not overheat or candy will seize.

Double Broiler

- A. Fill a small pot with one inch (1 in.) of water.
- B. Place a large heat safe bowl over the pot, and put over low heat.
- C. Add candy melts to the bowl, stirring constantly to distribute the heat.
- D. If too much steam is releasing from the saucepan, turn down your heat. Water and steam can cause your candy melts to seize.
- E. Continue heating until candy is smooth.
- F. Do not overheat or candy will seize.

10. Push a marshmallow onto the tines of a fork (**Fig. 10**)
11. Submerge the marshmallow into the melted candy (**Fig. 11**). Use a spoon or other utensil to cover all sides of the marshmallow with candy (**Fig. 12**)
12. Allow any excess candy to drip off. Rest the fork onto a plate or shallow bowl, with the marshmallow hanging off the side, like in **Fig. 13**.
13. While the candy is still hot, add two candy eyes to one side of the marshmallow as in **Fig. 14**. Let cool completely.
14. Repeat steps ten through thirteen (10-13) for the remaining marshmallows.
15. When all marshmallows have been coated, transfer the remaining candy melt to a frosting bag with rolled edges (**Fig. 15**). Fill the bag and unroll the edges. Use your hands to push the candy to the tip, and knead the candy periodically to keep it liquid. You can always reheat the candy in the microwave if it hardens.
16. Remove your chilled cupcakes from the refrigerator. Snip the tip of the frosting bag using scissors.
17. Working radially from the center of the cupcake, pipe eight (8) wavy lines onto each cupcake (**Fig. 16**).
18. Place your candy coated marshmallows into the center of the cupcake and press down gently (**Fig. 17**).
19. Repeat with the remaining cupcakes.

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Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



Figure 7



Figure 8



Figure 9



Figure 10



Figure 11



Figure 12



Figure 13



Figure 14



Figure 15



Figure 16



Figure 17