

Emoji Cupcakes

12 cupcakes



Ingredients

12 white or yellow cupcakes

1 1/2 C white buttercream frosting

2 oz yellow fondant

1/2 oz red fondant

1/2 oz white fondant

1/2 oz black fondant

1/2 oz pink fondant

black gel pen

Instructions

Frost the cooled cupcake with white buttercream frosting.

Roll and cut yellow fondant into 2" circles. Let fondant dry for 5 minutes so that it is easier to work with and then place the yellow circle on top of your buttercream frosting on the cupcake.

Roll out and cut red fondant into mini hearts.

Hand form eyes, mouths and tongues out of the black, white and pink fondant.

Use the black gel pen for the eye pupil.

Kids can get creative and have fun with these emojis. Enjoy!

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