

*All materials courtesy of Wilton Enterprises*



## **Especially for Mom**

It's time to think about mom! She loves to be pampered, especially on the one day of the year devoted entirely to her.

So dad and kids, that means it's time to gear up for Mother's Day. It doesn't have to be grandiose – even the simplest celebration will be appreciated. Mom always looks forward to the handmade gifts kids



make at school for the special day, or maybe breakfast in bed. But this year, do something unique. Create a cupcake just for her. Baking skills not required; a cake mix will work just fine.

The first step is to choose a fabulous baking cup. With pretty pastel petals you get cake and “flowers,” but you might prefer another design like colorful pleats, ruffles or scallops... what would mom really love?

Petal Perfect Cupcakes will rival those from a fancy bakery, but are easy to prepare at home – even for dad and the kids. To ensure the best results, fill cups just two-thirds full with batter. The cupcake will be just the right size, leaving plenty of space for the icing inside the petals.

Icing? No problem. For ease and convenience, use canned white decorator icing or make buttercream, if you prefer. Pipe a fluffy swirl atop the cooled cupcake or simply spread it on with a spatula. Either way makes a good “canvas” for the final dazzling décor of colored sugars or jimmies. Serve, and celebrate with mom.

Visit [www.wilton.com](http://www.wilton.com) for an array of new baking cups, an amazing assortment of colored sugars, jimmies and other sprinkles, icing, pans and everything you need to bake, decorate and celebrate.

## **Petal Perfect Cupcakes**

- 1 package (18.25 oz.) yellow cake mix (or favorite cupcake recipe)  
Water, eggs and oil to prepare cake mix
- 1 can (16 oz.) white ready-to-use decorator or 2 cups buttercream icing  
Colored Sugars, Sparkling Sugars or Jimmies (lavender, yellow or pink)

Preheat oven to 350°F. Place lavender, yellow or pink Petal Baking Cups in standard muffin pan.

Prepare cake mix following package directions. Fill baking cups 2/3 full; bake 17-19 minutes or until toothpick inserted in center comes out clean. Cool cupcakes completely.

Pipe tip #2A or #12 white icing swirl on top of cooled cupcakes; add colored sugars or jimmies.

Makes about 24 cupcakes.