

All materials courtesy of Wilton Enterprises



Forecast: Showers!

These, though, are happy showers filled with good wishes, gifts and a celebration of events to come, like weddings or babies.



Such special occasions deserve special food, says Nancy Siler, vice president of consumer affairs and public relations at Wilton. She suggests cupcakes for dessert, but not just any cupcake. These are unique – shower-ready, decorated theme-appropriately with umbrellas.

They can be prepared from a mix or from scratch and baked and served in color-coordinated silicone baking cups. Siler suggests incorporating a grouping of cupcakes as part of the shower décor. Use them as the table centerpiece, arranged on a tray, or a tiered cupcake stand. Or if it's a sit-down meal, place a cupcake at each setting.

Construct the umbrella decorations from ready-to-use fondant that is tinted in the colors selected for the occasion. Step-by-step instructions ensure foolproof results, plus they can be made several days in advance, so on party day there's no last-minute mad rush. Cupcakes can be baked, iced and sprinkled a day in advance. Place the umbrellas on the mini cakes the day of the party.

Umbrellas in place, let the showers begin!

For additional shower and party ideas, baking and decorating tips or to order supplies, visit www.wilton.com

Ready for Showers

Each serves 1

- 1 package (24 ounces) White Ready-To-Use Rolled Fondant
Rose, Royal Blue, Lemon Yellow Icing Color
Round Fondant Cut-Outs
Lollipop Sticks
Fondant Adhesive*
- 1 package (about 18 ounces) cake mix, any flavor
Water, vegetable oil and eggs to prepare cake mix
- 1 can (16 ounces) White Decorator Icing
Heart Drops Sprinkles

Several days in advance, tint fondant rose, blue and yellow; roll out 1/8-inch thick. Cut circles using largest Round Cut-Out; cut across circle, slightly more than halfway. Using smallest Round Cut-Out, cut scalloped edge; with spatula, score umbrella rib lines. Let dry on waxed paper covered cake boards. Reserve remaining tinted fondant. Attach dried fondant pieces to lollipop sticks with Fondant Adhesive. Roll a 1/4-inch ball of matching fondant; attach to umbrella top with adhesive. Let dry.

Preheat oven to 350°F. Prepare cake mix following package instructions; place batter in Pastel Silicone Baking Cups supported by cookie sheet. Bake 18-20 minutes or until toothpick inserted in center comes out clean; cool completely. Ice cupcakes smooth with icing; sprinkle with Heart Drops. Insert fondant umbrella. If desired, tie ribbon around stick.

* To make **Fondant Adhesive** for attaching dried fondant decorations to lollipop sticks, knead 1/4 teaspoon water into 1 ounce (1-1/2-inch ball) rolled fondant until it becomes soft and sticky. Apply to fondant decoration with brush or place in decorating bag and pipe it onto decoration.