



Cupcakes!

12 Months of Happiness

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Liz Latham

Introduction

Everyone loves cupcakes, especially to celebrate the holidays and changing of seasons!

In *Cupcakes! 12 Months of Happiness* you will find a cupcake for each month that is sure to please children and adults alike. Some of them were inspired from [Cupcake Tuesday](#) and some are from the [Cupcake Chronicles Newsletter](#), but all of them are newly designed to make them easy and kid-friendly.

Whether you are an accomplished baker or a novice, you will love these quick, easy and fun cupcakes.

I've also included answers to some of my frequently asked questions, the essential tools for easy cupcake decorating, and the materials I used to create *Cupcakes! 12 Months of Happiness*.

Let's get baking!

- Liz

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January

let the kids create some fun snowmen on a cold winter's day

Snowman Cupcake Supplies:

- White Frosting
- Frosting Colored Green
- White Sprinkles
- Decorator Bag fitted with a [Giant Round Tip](#)

Place the faces and clothes in separate bowls for a Snowman building party.

Dad Snowman

- Hat – Tootsie Roll
- Nose – Orange Starburst
- Eyes – Chocolate Jimmie Sprinkles
- Scarf – AirHead
- Buttons – [Jumbo Rainbow Sprinkles](#)

Mama Snowman

- Hat – Flavored Tootsie Roll
- Hat – Pearlized Sugar Sprinkles
- Nose – Orange Starburst
- Eyes – Chocolate Jimmie Sprinkles
- Apron – Fruit Roll-up
- Apron – [Jumbo Snowflake Sprinkles](#)

Little Boy Snowman

- Ear Muffs – Colored Licorice and Candy Buttons {or Mini M&M's}
- Nose – Orange Starburst
- Eyes – Chocolate Jimmie Sprinkles
- Buttons – Jumbo Rainbow Sprinkles



January – Snowmen Cupcakes

Instructions:

1. Fit a decorator bag with a Giant Round Tip and fill with white frosting.
2. Frost cupcake with green frosting and add white sprinkles.
3. Pipe snowman onto cupcake, making 3 separate balls.
4. Make the noses from one orange Starburst: soften in the microwave about 5-6 seconds, cut a very small amount off and roll into the shape of a nose. Set aside.
5. For Dad's hat: Cut a piece off a small Tootsie Roll, roll in your hands to soften, and flatten for the brim of the hat. With remaining candy, roll into cylinder shape and gently push the two pieces together. Set aside.
6. For Dad's scarf: soften an AirHead candy in the microwave for 5-6 seconds or until slightly soft, and cut a narrow strip for the scarf and strips on each end. You may need to roll it out or pull it gently to get it long enough to wrap around the snowman. Set aside.
7. For Mama's hat: follow the steps for Dad's hat, except with a Flavored Tootsie Roll, and make the top of the hat rounded. Attach a white pearlized sprinkle with a dab of frosting. Set aside.
8. For Mama's apron: cut a Fruit Roll-up into a small square, and pinch one edge to make it look gathered. Cut long strips for the ties, and set aside.
9. For the boy's ear muffs: cut a piece of licorice to fit across the top of his head and set aside.

Assembly:

1. For faces: add a Chocolate Jimmie Sprinkle for the eyes, pushing them into the frosting, and add the noses.
2. Add hats, scarves, and apron to Mama and Dad.
3. For the boy's ear muffs, place the licorice across the top of his head, and add candy to the sides.
4. Add buttons to Dad and Boy.

February

bake up a batch of these Red Velvet Cupcakes for your sweetie

Valentine Cupcake Supplies:

- Red Velvet Cupcakes {recipe below}
- [Wilton Heart Silicone Baking Cups](#) {optional}
- White Frosting
- Frosting Colored Light Green
- Decorator Bag Fitted with a [Giant Round Tip](#)
- Decorator Bag Fitted with #3 Tip {for flower stems}
- [Red Candy Melts](#)
- Small Heart Cookie Cutter
- Pink Sanding Sugar
- Jumbo Heart Sprinkles

Candy Hearts:

1. Line a cookie sheet with wax paper or foil.
2. Melt candy melts in the microwave.
3. Pour candy onto cookie sheet and spread evenly.
4. Place in refrigerator for about 5 minutes or until set.
5. Using a small cookie cutter, cut hearts, and set aside.

Heart Cupcakes Assembly:

1. With the Giant Round Tip, add frosting to cupcakes.
2. Sprinkle with [pink sugar](#) and top with candy heart.

Heart Flower Bouquet Assembly:

1. Pipe on a swirl of white frosting, smooth with an offset spatula that you run under hot water
2. Using a #3 Tip and green frosting, pipe on stems and a few leaves
3. Add [Jumbo Heart Sprinkles](#) for the flowers



February – Red Velvet Heart Cupcakes

Red Velvet Cupcake Recipe:

Ingredients:

- 2 1/2 cups Flour
- 2 tablespoons Cocoa Powder
- 1 teaspoon Salt
- 1 1/2 teaspoons Baking Powder
- 1/2 cup Butter, softened
- 1 1/2 cups Sugar
- 2 Eggs
- 1/2 teaspoon [Wilton No-Taste Icing Color](#) {no-taste is important to use, because red coloring can be very bitter}
- 1 teaspoon Vanilla
- 1 cup Buttermilk
- 2 tablespoons Water
- 1 1/2 teaspoons White Vinegar
- 1 teaspoon Baking Soda

Directions:

1. Preheat oven to 350 degrees, and fill muffin tin with cupcake liners.
2. Combine flour, cocoa, baking powder and salt, and set aside.
3. In a large bowl, cream butter and sugar until light and fluffy.
4. Add eggs, icing color and vanilla, mix well.
5. Add dry ingredients, alternating with buttermilk. Add water and mix well.
6. In a small bowl, combine vinegar and baking soda. Add to batter and mix well.
7. Bake at 350 degrees for about 15 minutes, or until a toothpick comes out clean.
8. Cool completely.

March

a little luck of the Irish with these St. Patrick's Day Cupcakes

St. Patrick's Day Cupcake Supplies:

- White Frosting
- Decorator Bag Fitted with a #12 Tip
- Green Gumdrops or Spearmint Leaves
- Small Heart Cookie Cutter
- [Green Jimmies Sprinkles](#)
- [Shamrock Mix Sprinkles](#)

Gummy Shamrocks:

1. Add a little sugar to a cutting board and roll out gumdrops.
2. Cut with cookie cutter.
3. Cut a small strip for the stem.
4. Set aside.

Assembly:

1. Fit a decorator bag with a [#12 Tip](#) and fill with white frosting.
2. Pipe on frosting.
3. Add shamrocks and jimmies to a bowl and mix.
4. Roll the edge of the frosting in the sprinkles.
5. Add shamrocks.



April

fun bunny cupcakes for a spring party or an Easter celebration

Easter Bunny Cupcake Supplies:

- White Frosting
- Frosting Colored Pink
- Decorator Bag Fitted with a #2 Tip
- Fur – Coconut or White Sprinkles
- Ears – White Chocolate and Pink Nonpareils
- [Plastic Squeeze Bottle](#)
- Wax Paper
- Eyes – Mini M&M's
- Nose – [Jumbo Heart Sprinkle](#)
- Whiskers – Uncooked Spaghetti, Black Food Coloring and a Small Paint Brush

Bunny Ears:

1. Place wax paper on a cookie sheet or flat surface.
2. Melt [white candy melts](#) or almond bark in the microwave for about 30 seconds, depending on how much you are using.
3. Pour white chocolate into plastic squeeze bottle.
4. Create ears by squeezing white chocolate into a tear drop shape onto the wax paper.
5. Immediately add [pink nonpareils](#).
6. Place in refrigerator about 5 minutes or until set.

Whiskers:

1. Break spaghetti in half to make it easier to handle.
2. Using a small paint brush, add black food coloring to spaghetti.
3. Place on wax paper and let dry.



April – Bunny Cupcakes

Assembly:

1. Frost cupcake with white frosting and dip in coconut {if you don't like coconut, you can use white sprinkles}.
2. Add the nose to the center.
3. Fill the decorator bag that is fitted with a [#2 Tip](#) with pink frosting.
4. Pipe on the mouth.
5. Add the eyes and ears.
6. Break whiskers into short pieces and gently push beside the nose.

May

share this bouquet of flowers with a special lady in your life for Mother's Day

Flower Cupcake Supplies:

- Frosting in Your Choice of Colors
- Decorator Bags
- Decorator Tips #3, #12, #81 and #104

Daisy Assembly:

1. Fit a decorator bag with #12 tip and fill with green {or other color} frosting.
2. Pipe on frosting, using an [offset spatula](#). Run it under hot water to smooth frosting.
3. Fit a decorator bag with [#104 Tip](#). Pressing down and then pulling down to create the petal, start on the outside and pull to the middle of the cupcake.
4. Fit a decorator bag with #3 Tip, and fill with yellow frosting. Add several small points in the center

Ruffled Primrose Assembly:

1. Use the same method as the Daisy to create the frosting base.
2. Fit a decorator bag with #104 Tip, and pipe on petals in a small circular motion. Make a second layer a little smaller.
3. Add center using the same method as the Daisy center.

Zinnias Assembly:

1. Fit a decorator bag with [#81 Tip](#), and pipe on long petals. Then overlap with smaller ones.
2. Add center using the same method as the other flowers.



June

celebrate Father's Day with these flash-back shirt cupcakes

Father's Day Cupcake Supplies:

- White Frosting
- Skin Colored Frosting {light peach works well}
- Shirt Collar – Colored Frosting {if desired}
- Neck Tie – Fruit Stripe Gum
- Bow Tie – Stick Gum {I used Wrigley Winterfresh and Extra Strawberry Shortcake}
- Decorator Bags
- Decorator Tips #2, #47 and #81

Ties:

1. Neck Tie – Cut about 3/4 of a piece of Fruit Stripe Gum, and cut into a point at one end. Then cut the sides. Soften gum in microwave about 5-6 seconds or until you can pinch together the top of the tie. Cut a circle and a pocket, and set aside.
2. Bow Tie – Cut about 1/2 of a piece of gum. Cut into 2 triangles. You will probably not need to soften this gum in the microwave. Pinch the narrow end on each triangle. Cut a small rectangle, and set aside.



Assembly:

1. Frost cupcake with white frosting.
2. Add a small amount of skin colored frosting, about the size of your thumbnail.
3. Using an offset spatula, run under hot water and smooth frosting.
4. Fit a decorator bag with [#47 Tip](#), and fill with white or colored frosting for the collar.
5. Pipe on collar into a "V" shape.
6. For cupcakes with the Bow Ties, use a #2 Tip and add buttons and shirt placket.
7. For the 70's tuxedo type shirt, use a [#81 Tip](#) to make ruffles.
8. Add ties.

July

the kids will love these Uncle Sam Cupcakes to celebrate the 4th of July

Uncle Sam Cupcake Supplies:

- White Frosting
- Frosting Colored Red
- Decorator Bag Fitted with a #2 Tip
- Decorator Bag Fitted with a [#21 Tip](#) {or other small star tip}
- Flat Bottom Ice Cream Cones
- Eyes – Mini M&M's
- Band on Cone – [Blue AirHeads Candy](#)
- [Jumbo Star Sprinkles](#) in Red and Blue

Uncle Sam's Hat:

1. Slightly soften AirHeads in microwave about 5-6 seconds, or until you can easily roll it out. Cut AirHead the width of the Ice Cream Cone, and roll out with a rolling pin or stretch with your hands until you have it long enough to fit around the cone. Add it to cone with a dab of frosting.
2. Fill the decorator bag fitted with a [#2 Tip](#) with red frosting and pipe on stripes.
3. Fill the decorator bag fitted with a star tip with white frosting and pipe on stars. Add a star sprinkle.

Assembly:

1. Remove cupcake liner or bake cupcakes without liners.
2. Frost cupcake with white frosting. Use an offset spatula run under hot water to smooth frosting.
3. Add eyes.
4. Using the decorator bag fitted with a star tip filled with white frosting and pipe on stars for Uncle Sam's beard.
5. Add hat.



August

nothing says summertime fun like snow cones

Snow Cone Cupcake Supplies:

- Jumbo Cupcakes – bake cupcake with or without liners in a [jumbo cupcake pan](#)
- Snow Cone Cups – you can find them at Walmart or [online](#)
- White Frosting
- [Colored Sanding Sugar](#)

Assembly:

1. Frost jumbo cupcake with white frosting, mounding it up a bit in the middle to resemble a snow cone.
2. Working over a bowl or piece of wax paper {to catch the extra}, spoon on sanding sugar.
3. Carefully place in Snow Cone Cup.
4. Sprinkle on additional sanding sugar if needed.
5. Add straw for fun.



September

make these fall cupcakes to mark the changing of the seasons

Fall Cupcake Supplies:

- White Frosting
- Brown Coloring
- Decorator Bag Fitted with a [Giant Round Tip](#)
- Decorator Bag Fitted with #1 Tip
- Candy Melts – [Orange](#), [Red](#) and [Yellow](#)
- [Candy Leaf Mold](#)
- Caramels
- Small Amount of Melted Chocolate {almond bark, chips or candy melts}
- Chocolate Jimmies Sprinkles

Acorns:

1. Slightly soften caramels in microwave about 5-6 seconds.
2. Mold acorns by rolling caramels in your hands. Form them into a short roll, press in the sides a bit, and flatten the top.
3. Melt chocolate. Dip the top of a caramel in chocolate and then into [Jimmies](#).
4. Use a long Jimmie Sprinkle for the stem.
5. Set aside.



September – Acorn Cupcakes

Leaves:

1. Melt candy melts in the microwave about 20-30 seconds, watching them carefully. You can either melt them in a bowl and spoon them into the mold, or add them to a plastic squeeze bottle or a resealable bag.
2. To get the marbled look, I spooned the melted candy onto wax paper, swirled it with a butter knife, and spooned it into the candy molds.
3. Place in freezer for about 5 minutes or until set.
4. Using the decorator bag fitted with a #1 Tip and filled with dark brown frosting, pipe on the veins of the leaves.

Assembly:

1. Using the decorator bag fitted with a [Giant Round Tip](#) and filled with light brown frosting, pipe on a swirl.
2. Add a candy leaf and an acorn.

October

bake up a batch of these fun Halloween Cupcakes for your little goblins!

Halloween Cupcake Supplies:

- White Frosting
- Frosting Colored [Orange](#)
- Black Gum Drops
- Green Gum Drops
- Giant Round Decorator Tip {to use for cutter}
- Decorator Bag Fitted with [Giant Round Tip](#) {for ghost}
- Ghost Eyes – Mini M&M's

Jack O' Lantern Assembly:

1. Face – Roll out black gum drops using a little sugar to help it from sticking. Use the small end of the Giant Round Tip {or other large round Tip} to cut the eyes and mouth.
2. Eyes – Using the Tip, cut out a small moon shape.
3. Mouth – Cut the circles in half.
4. Nose – Cut a triangle.
5. Stem – Roll out green gum drops. Using a small knife, cut out a small piece for the stem.
6. Frost cupcake with orange frosting. Using an offset spatula, run it under hot water to smooth frosting.
7. Add face and stem.

Ghost Assembly:

1. Frost cupcake with orange frosting {you can also add a little [copper color](#) to make it a pumpkin color}.
2. Fit a decorator bag with a Giant Round Tip and fill with white frosting.
3. Pipe on ghost, working in a circular motion and creating a tip at the top.
4. Add mini M&M's for eyes.



November

these adorable Pilgrims and Indians will be a perfect addition to your Thanksgiving Holiday

Pilgrim Cupcake Supplies:

- Frosting Colored Copper
- Frosting Colored Red
- White Frosting
- Decorator Bag Fitted with a #1 Tip
- Decorator Bag Fitted with a [Giant Round Tip](#)
- Vanilla Wafers
- Chocolate and Vanilla Melting Chocolate
- Wax Paper
- [Plastic Squeeze Bottle](#)
- Eyes – Jumbo Rainbow Nonpareils
- Buckle – Yellow Starburst

Indian Cupcake Supplies:

- Frosting Colored Copper
- Frosting Colored Red
- Frosting Colored Green
- Frosting Colored Orange
- White Frosting
- Decorator Bag Fitted with a #1 Tip
- Decorator Bag Fitted with a Giant Round Tip
- Vanilla Wafers
- Yellow Starburst
- Gum Drops – Orange, Green, Red, Yellow {whatever you like}
- Eyes – [Jumbo Rainbow Nonpareils](#)



November – Pilgrim and Indian Cupcakes

Pilgrim Assembly:

1. Hat – Print out a photo of a pilgrim man and women to use as a guide, and cover with wax paper.
2. Soften Starburst in microwave about 5-6 seconds. Flatten and cut a small square for a buckle.
3. Melt chocolate and pour into plastic squeeze bottle.
4. Squeeze chocolate onto wax paper using the photo as a guideline.
5. Immediately place vanilla wafer on the bottom and cover with a line of chocolate.
6. Add buckle to the man's hat.
7. Place in refrigerator until set, about 5 minutes.
8. Add face using white frosting and a #1 Tip. Pipe on a small circle and add a jumbo nonpareil to the center to make the eye.
9. Using [red frosting](#) and #1 Tip, pipe on a mouth.

Indian Assembly:

1. Soften Starburst in microwave about 5-6 seconds, and roll out until the length of headband will fit on wafer. Cut a thin strip.
2. Roll out gum drops, using a little sugar so they don't stick. Cut out feathers. Attach to headband with small amount of frosting.
3. Using a #1 Tip, pipe on a green, orange and red frosting into different designs – I made a triangle, square and circle.
4. Add headband to vanilla wafer with a little frosting.
5. Add face using white frosting and a #1 Tip. Pipe on a small circle and add a jumbo nonpareil to the center to make the eye.
6. Using red frosting and #1 Tip, pipe on a mouth.

Thanksgiving Cupcake Assembly:

1. Fit a decorator bag with a Giant Round Tip and fill with [Copper frosting](#).
2. Pipe a swirl onto cupcake.
3. Add Pilgrims and Indians – use a small marshmallow to support them from behind if necessary.

December

add some festivity to your holidays with Santa and his Reindeer

Reindeer Cupcake Supplies:

- Frosting Colored [Brown](#) or Chocolate Frosting
- Antlers – Large Pretzels {Kroger has a good size}
- Nose – Mini Vanilla Wafers {Kroger has a bite size that's perfect}
- Nose – Red & Brown M&M's
- Eyes – Decorator Bag Fitted with a [#3 Tip](#)
- Eyes – Brown M&M's
- Ears – Tootsie Rolls
- Mouth – [Black Food Writer](#)

Santa Cupcake Supplies:

- Frosting Colored Light Peach for Face
- Frosting Colored Red for Hat {be sure to use [No-Taste coloring](#), it does make a difference}
- White Frosting
- Decorator Bag Fitted with #10 Tip for Hat
- Decorator Bag Fitted with a [#21 Tip](#) {or other small star tip}
- White Nonpareils for the Pompom on the Hat
- Eyes and Nose – Mini M&M's
- Mouth – [Red Jumbo Heart Sprinkle](#)



December – Santa and Reindeer Cupcakes

Reindeer Assembly:

1. Carefully break pretzels to form antlers {this takes some patience, so don't hurry with it}.
2. Roll a small piece of Tootsie Roll in your hand until it's soft. Roll into ball, then flatten with your thumb, forming the ears.
3. Using a small amount of frosting, attach an M&M to the vanilla wafer.
4. Draw the mouth on with a Food Writer, or using frosting and a #1 Tip.
5. Fill a decorator bag fitted a #3 Tip with white frosting.
6. Add nose to cupcake.
7. With decorator bag and #3 Tip, pipe on a small circle for the eyes, and add the brown M&M's.
8. Carefully push antlers into cupcake {you may need to make a small hole with a toothpick or skewer}.
9. Add ears.

Santa Assembly:

1. Frost cupcake with peach colored frosting {most will be covered so it doesn't have to be perfect}.
2. Using the decorator bag with #10 Tip and red frosting, pipe on hat.
3. Using white frosting and a #10 Tip, add pompom to end of hat. Add [white nonpareils](#).
4. Add eyes, nose and mouth.
5. Using white frosting and a #21 Star Tip, pipe on beard pulling frosting downward, and add stars around hat.

Credits

Thank you to my husband – his encouragement and support meant the world to me.
Thank you to Alan & Karen from [What's New Cupcake](#) – they are always an inspiration.

February and May Cupcakes were inspired by [My Cake School](#) – thank you.
July Cupcake was inspired by [Family Fun Magazine](#) – thank you.

Disclosure: This eBook contains affiliate links.

FAQs

How do I make a boxed cake mix taste like it is homemade?

- To the box mix add; 4 eggs, 1 cup buttermilk {usually the amount on the box} and the amount of oil that is listed on the box {usually 1/3 cup}.

How many cupcakes can I get out of 1 recipe?

- Depending on the recipe, you can usually get 24-30 cupcakes. If you are using a box mix and add the ingredients listed above, you should be able to get 28-32 cupcakes, depending on how much batter you add to the liners.

Should I bake my cupcakes with or without liners?

- This is really preference, cupcakes most always bake equally well with or without liners. For the purpose of this book, I baked all of them in liners.

What kind of pan should I use?

- You can certainly bake your cupcakes in a muffin tin, but Wilton makes a great pan specifically [shaped for cupcakes](#). You can bake with or without liners in it and they hold their shape well.

Where do I buy decorator bags, tips and other tools?

- Many stores now carry the essential tools that you need. Walmart, Hobby Lobby, and Michael's are a few I suggest. You can also find great deals on Amazon.

Where can I find the candy or other toppings for cupcakes?

- I purchase most of the candy I use at Walmart or a local candy store, [Albanese Confectionery](#). The candy stores in the mall, gas stations, and convenience stores are also a great place because they most often have unusual candy.
- Sprinkles and other decorations can be found at Walmart, Hobby Lobby, Michael's, and also on Amazon.