

- Emoji cake -



INGREDIENTES

7 CUPCAKES

1 CUP OF BUTTER (2 STICKS)

3 1/2 CUPS OF OF POWDERED SUGAR

2 TABLESPOONS OF MILK, HEAVY CREAM, OR WATER

A BIG SPLASH OF VANILLA MOLINA

A PINCH OF SALT

FOOD COLORING (SEVERAL COLORS)

PROCEDIMIENTO

1. STICK THE CUPCAKES WITH A BUTTERCREAM ON THE BOTTOM.
2. ADD THE BUTTERCREAM IN A CIRCULAR SHAPE.
3. FLATTEN AND SMOOTH TO FORM A CIRCLE.
4. PUT THE CUTOUTS TO OUTLINE THE FACE.
5. ADD THE WHITE BUTTERCREAM TO THE EYE IN A CIRCULAR SHAPE WITH THE SMALL ROUND TIP.
6. REPEAT STEP 5 WITH THE BLACK FROSTING.
7. REFRIGERATE 15-20 MINUTES TO HARDEN THE BUTTERCREAM.
8. ADD THE PINK FROSTING WITH THE SAME TECHNIQUE, AND MAKE A MARK FOR THE TONGUE WITH A STICK OR KNIFE OR WITH BLACK BUTTERCREAM.