



MOMDOT.COM

# MERMAID CUPCAKE TUTORIAL

This PDF file is provided as a courtesy to readers of MomDot.com. This file may not be hosted, sold, or linked directly on any website. PERSONAL USE ONLY. Misuse is a violation of US Copyright Law and criminal action may be taken.

# FROST YOUR CUPCAKES



To make the frosting, combine the butter, sugar and vanilla extract.

Add the cream until you reach your desired consistency.

Portion out into 4 bowls.

Dye each bowl a different color using the food dye.

Portion half of each color into a piping bag with a star tip.

Use an offset spatula to smooth 2 Tablespoons of frosting onto each cupcake, then dip into the sprinkle medley.

Swirl a different color of frosting on top of each cupcake so you have two contrasting colors of frosting on each cupcake.

Sprinkle 1 teaspoon of sprinkles over the the top.



# MAKE YOUR CHOCOLATE MERMAID TAILS!

The day before making these cupcakes, start preparing the mermaid tails. They each need about 2-3 hours to set. Leave them on the counter to set, do not refrigerate. If you set them by the fridge, when you pull them out and pop them, they will sweat and melt. Just leave on counter until the candy re-hardens. If you are making more than one tail, you will need additional molds to do more than one at a time.

Melt the candy melts one at a time - microwave for 35 seconds, stir, and reheat as needed.

Portion about 1/4 to 1/3 cup of the melts into the mermaid silicone mold and let set at least 2 hours. Store in Tupperware container on counter.

[HEAD TO BLOG POST FOR LINK ON TAIL MOLD | CLICK HERE](#)

## ASSEMBLE YOUR MERMAID CUPCAKES

Brush some edible silver glitter (note: there are many kinds of silver glitter, just make sure what you order is edible) or spray with edible silver spray over each mermaid tail and then insert into the cupcakes.

You may need to use a skewer or toothpick to keep them upright at room temperature.

Serve immediately to prevent humidity from "sweating" your candy.



# SEE MORE MERMAID IDEAS ON MOMDOT.COM

*These pictures/titles are clickable to the recipe when in PDF File*



MERMAID RICE  
KRISPIES



CLAM SHELL COOKIES



MERMAID BARK