



DESCRIPTION

Join host Lisa Bleyaert as she shows you how to add a sweet touch to your Under the Sea party! This cool Octopus Cupcake will surely have your party guests impressed!

MATERIALS

- Round pre-made cupcakes
- Orange or yellow fondant
- Yellow, green & blue detail icing
- White icing
- Knife
- Mini marshmallows
- Rolling pin
- Wax paper

DIRECTIONS

1. Take some of your fondant and divide it in half. Roll each half into a ball in your hands and then roll it into a long log on the counter. Be sure to lay out wax paper on the counter before you do this so the fondant won't stick to the counter.
2. Cut each log into thirds. These will be the tentacles of your octopus. If one of the legs is too short, roll it out a little more to make it longer.
3. Form one end of each tentacle into a point to make them look more authentic.
4. Time to work on your octopus's body. Take some more fondant, ball it up, and squish it down on to the wax paper. Roll it out with a rolling pin to flatten it.
5. Remove the wrapper from your pre-made cupcake. Turn it upside down and cover the top and the sides in frosting with your knife.
6. Take your frosted cupcake and place it iced side down right in the middle of your flattened fondant.
7. Cut the fondant surrounding the cupcake into six sections. Just make six slices around the cupcake using your knife. This will make it easier to attach the tentacles later.
8. Fold every other section of the fondant up and over the sides of the cupcake, followed by the remaining sections.
9. Turn your octopus cupcake back over, making sure the excess of the fondant flaps are sticking out. Squish the fondant down into the cupcake to make sure everything is secured onto it.
10. Take your tentacles and stick them under each of the six flaps sticking out around the octopus. Squish the extra fondant around and into each tentacle to secure them. As you do this, give your tentacles more of a swirl.

Did you know there's a free web video for this activity with step-by-step instructions?
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CRAFTS

OCTOPUS CUPCAKE

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11. Take a mini marshmallow and cut it in half. Apply some frosting to the back of each half and stick them next to each other on the octopus's head for the eyes.
12. Use your blue detail icing to add pupils to the centers of the eyes.
13. Use yellow or green detail icing to add eyebrows and a smile to the octopus and you're finished! Repeat these steps to make as many cupcakes as you need for your party.

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