



Cupcake Angels

302-426-0270

2117 Concord Pike, Wilm. DE 19803

www.cupcakeangels.com

Thank you for choosing Cupcake Angels Kit.

At Cupcake Angels, we do the work and you create the finished cupcakes.

Whether you received your Cupcake Kit as a gift or you decided to treat yourself, for best results, please follow the detailed decorating instructions that are included with your Cupcake Angels Cupcake Kit.

The Cupcake Angels Cupcake Kit is available in a variety of flavors. You can choose from Vanilla, Chocolate, Lemon, Chocolate Chip Toffee cupcakes. Currently there are eleven flavors of Buttercream icing available, Vanilla, Chocolate, Coconut, Mint, Lemon, Banana, Peanut Butter, Raspberry, Key Lime, Caramel, and Strawberry. You may also choose from a variety of decorations so your cupcakes are truly personalized .

For those who have special dietary needs or desires, we also have available ***Gluten Free, Vegan and Sugar Free*** kits.

Cupcake Angels believes in total customer care. If you have any questions about your Cupcake Kit, please feel free to call our customer service line at 302-426-0270



Thank you,

Drew

Drew C. Hurst
President
Cupcake Angels





Preparing to decorate your Cupcake Angels Cupcakes.



-  Lay the Icing bag on a flat surface, cut at the locations marked on the bag
-  Cut the tip first and carefully push the preloaded decorating tip to the opening. Tip should be exposed by approximately 1/2 inch. Then cut the top corner of bag.



Decorating your Cupcake Angels Cupcakes is easy!



-  Holding the bag straight up and down with the tip end down. Keep the tip close to the top of the cupcake, begin piping out the icing by squeezing the bag from the top while using your other hand to stabilize the bag.
-  Draw a circle of icing around the outside of the cupcake, moving your hands in a circle while keeping the tip close to the cupcake and the bag straight up and down.
-  Once you have iced the outside of the cupcake, continue the swirl to the inside of the circle, filling in the middle of the cupcake.
-  Just as you finish the swirl of icing, push down slightly on the pastry bag in the middle of the cupcake. Then, as you stop squeezing the pastry bag, gently pull the pastry bag directly upwards from the cupcake.

Alternate decorating idea



-  Holding the bag straight up and down. Push the tip against the top of the cupcake. Squeeze the bag without moving the tip. Stop squeezing and lift straight up,
-  Repeat until entire cupcake is covered with stars.



Finish decorating your Cupcake Angels Cupcakes by sprinkling the decorations on top with your fingers!



Enjoy your Cupcakes!



If you have any questions, please call Cupcake Angels during normal business hours and one of our decorators will be more than happy to assist you.

Cupcake Angels

302-426-0270

2117 Concord Pike, Wilm. DE 19803

www.cupcakeangels.com