



# Mama Blossom's Cupcake Bouquet Recipe

Dear blossom boys and girls,

I am so excited to share with you my special cupcake bouquet recipe! It is Poppy and Posie's absolute favorite dessert and we always have so much fun making it together (and of course eating it together, too!). As you follow the instructions below, watch your cupcakes bloom into beautiful, one-of-a-kind blossoms that then come together to create a colorful, scrumptious bouquet!

Just like real bouquets, cupcake bouquets are the perfect thing to share with friends and family to let them know that they are loved! Poppy, Posie, and I would also love it if you shared a photo of your beautiful cupcake bouquet with us! You may do so by sending Poppy and Posie a message here:

<https://www.blossomcompanyct.com/message-poppy-and-posie>

We can't wait to see your cooking creations!

Always remember, you are blossom!





Bouquets of love,

Mama  
Blossom









## Ingredients:






### For cupcakes:

-  Betty Crocker's Yellow Cake Mix
-  1 cup of water
-  ½ cup of vegetable oil
-  3 eggs

### For frosting:

-  3 sticks of butter
-  5 cups of powdered sugar
-  2 ½ tsp of vanilla extract
-  1 ½ tbsp of heavy whipping cream
-  ½ tbsp of milk
-  Food dye

### To assemble cupcake bouquet:

-  Flowerpot
-  Styrofoam ball
-  Toothpicks
-  Ziploc bags
-  Green tissue paper

## Instructions:

1. With the help of a grown-up, preheat your oven to 350 degrees Fahrenheit.
2. In a big bowl, pour in your cake mix. Add in the water, oil, and eggs into the cake mix and stir, stir, stir until all of the ingredients are completely combined. Make sure to scrape along the bottom to get any ingredients that may be playing hide-and-seek down there!
3. Prepare your cupcake pan for the batter by placing cupcake liners into each cup. Using a ¼ cup, scoop the batter into each liner.
4. Place your cupcake pan into the oven and let the cupcakes bake for 12-17 minutes. To check if your cupcakes have finished baking, ask a grown-up to insert





a toothpick into the center of a cupcake. If the toothpick comes out clean, that means the cupcakes are done!

5. With the help of a grown up, take your cupcakes out of the oven and place them on a cooling rack.

6. While the cupcakes are cooling, prepare your frosting. Put your butter into a big bowl and with the help of a grown-

up, use a hand-mixer to whip the butter until it becomes a light color.

7. Add the powdered sugar gradually to the butter one cup at a time, making sure that the powdered sugar is fully incorporated before adding the next cup.

8. Once you've added all of the powdered sugar to the butter, add the vanilla extract, heavy whipping cream, and milk. Beat on low for about a minute until all of the ingredients are fully mixed. Then, slowly increase the speed of the hand-mixer to high and beat the mixture for a little while longer until your frosting is light and fluffy like a sweet, sugary cloud!

9. Now it's time to make the frosting colorful in order to create the most colorful cupcake bouquet! Decide what color flowers you would like to have in your bouquet and divide your frosting into separate bowls for each color you will be making. Add food coloring into each portion of frosting. Use a spoon to mix in the dye until you achieve the color you would like.





10. Take a Ziploc bag and spoon the frosting into the bag. Make sure to put each color into a separate bag so the colors don't mix!
11. With the help of a grown-up, cut off about  $\frac{1}{4}$ - $\frac{1}{2}$  inch from the tip of the bag. Twist the top of the bag tightly so the frosting won't spill out. Begin frosting flower designs onto the tops of your cupcakes. Try creating different designs with the frosting. Don't be afraid to think outside the flowerpot and watch as your cupcakes begin to blossom!
12. Once you've finished frosting the cupcakes, place the Styrofoam ball into the flowerpot. With the help of a grown-up, insert one to two toothpicks into the bottom of each cupcake and stick them into and around the Styrofoam ball to form your cupcake bouquet.
13. Place green tissue paper between the cupcakes to create the leaves.
14. And ta-da! You have created a cupcake bouquet full of colorful and delicious one-of-a-kind blossoms!
15. Enjoy!

