



VALENCE HOUSE

A PLACE OF DISCOVERY

Animal Cupcakes



To get decorating our yummy animal CupCakes, the first thing you need is some cakes.

Buns, fairy cakes, muffins, you can use whatever name or type you prefer! Bigger buns make decorating a bit easier.

Baking your own? Why not try our very own [Kim's Fairy Cakes recipe.](#)

Have fun baking and we would love to see pictures of your yummy creations.

Email us at valencehouseuseum@lbbd.gov.uk or find us on social media.

Patricia the Pig

You will need:

- Vanilla frosting
- Pink food colouring
- Pink marshmallows
- Pink wafer biscuits
- Edible candy eyes
- Chocolate writing icing pen
- Spoon



Method:

- Mix a few drops of pink food colouring into the vanilla frosting.
- Spread the pink frosting evenly across the top of the bun using the back of a spoon.
- Place the marshmallow at the bottom of the bun, like in the photo.
- Use the chocolate writing icing pen to put two chocolate dots on the marshmallow to make the nostrils.
- Place 2 candy eyes above the nose.
- Use a knife to cut out 2 triangles of pink wafer biscuit.
- Place the pink wafers at the top of the bun with the pointy ends sticking up to make the ears.

Bertie Bee

You will need:

- Vanilla frosting
- Yellow food colouring
- Yellow jellies
- Yellow fondant icing
- Edible candy eyes
- Black icing pen
- Liquorice batons
- Spoon
- Knife
- Rolling pin
- Icing sugar



Method:

- Mix a few drops of yellow food colouring into the vanilla frosting.
- Spread the yellow frosting evenly across the top of the bun using the back of a spoon.
- Roll out the yellow fondant to around 1cm thick, using a rolling pin and a dusting of icing sugar.
- Cut out 2 circles for the body and a triangle with round edges for the head.
- Place these fondant pieces flat on top of the bun, like in the photo.
- Cut 2 thin strips of liquorice for the antennae and place them like in the photo.
- Cut a triangle of liquorice for the stinger and place it point up at the back of the bee.
- Cut 2 long semi-circles of yellow jellies to make the wings and place these flat on either side of the bee.
- Draw stripes on the body of the bee with the black icing pen and use a little icing to stick candy eyes on the head.

Barbara Butterfly

You will need:

- Vanilla frosting
- Green food colouring
- Edible candy eyes
- Smarties
- Coloured chocolate balls
- Yoghurt covered pretzels
- Spoon



Method:

- Mix a few drops of green food colouring into the vanilla frosting.
- Spread the vanilla frosting evenly across the top of the bun using the back of a spoon.
- Place a smartie at the edge of the bun and use a little frosting to stick 2 candy eyes on top.
- Make the body of the butterfly by placing coloured chocolate balls in a line from the head to the other side of the bun.
- To make the wings, push a pretzel into the icing on either side of the balls at an angle.

Stephen Snail

You will need:

- Chocolate frosting
- Strawberry laces
- Foam banana sweets
- Chocolate writing icing pen
- Spoon



Method:

- Spread the chocolate frosting evenly across the top of the bun using the back of a spoon.
- Place a foam banana sweet on the left side of the bun, like in the photo.
- Use a chocolate writing icing pen to put 2 eyes on the foam banana.
- Tear off a small piece of strawberry lace to make the mouth and stick this underneath the eyes with some of the icing pen.
- Tear off 2 small strips of strawberry lace and stick these above the banana to make the antennae.
- Swirl a strawberry lace around the chocolate frosting to make the snail's shell.