



VALENCE HOUSE
a place of discovery

Christmas Cupcakes



To get decorating our yummy festive Christmas 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.

Rudolph Reindeer

You will need:

- Chocolate frosting
- Pretzels
- Strawberry laces
- Glace cherries
- Minstrels
- Edible candy eyes
- Spoon
- Knife



Method:

- Spread the chocolate frosting evenly across the top of the bun using the back of a spoon.
- Place 2 minstrels next to each other like in the picture above, make sure to leave a little space above them for the pretzel antlers.
- Use a little chocolate frosting to stick candy eyes in the centre of each minstrel.
- Lay a pretzel flat above each of the each of the minstrel eyes.
- Cut a glace cherry in half and place one half underneath the minstrel eyes to make Rudolph's nose.
- Tear off a bit of strawberry lace and place underneath Rudolph's nose to make a smiling mouth.

Jim the Polar Bear

You will need:

- Vanilla frosting
- Desiccated coconut
- White chocolate buttons
- Blue smarties
- Edible candy eyes
- Spoon



Method:

- Spread the vanilla frosting evenly across the top of the bun using the back of a spoon.
- Sprinkle the desiccated coconut across the vanilla frosting.
- Use a little vanilla frosting to stick the candy eyes on top of the bun, like in the picture above.
- Push 2 chocolate buttons into the top of the bun, above the eyes to make the ears.
- Use a little vanilla frosting to stick a white chocolate button below the eyes. Make sure that the flat side of the button is facing upwards.
- Stick a blue Smartie on top of the chocolate button with a little vanilla frosting.

Christmas Bauble

You will need:

- Vanilla frosting
- Glitter sugar sprinkles
- Christmas shaped sprinkles/stars
- Coloured sugar balls
- Midget gems
- Icing pens
- Spoon
- Bowl



Method:

- Spread the vanilla frosting evenly across the top of the bun using the back of a spoon.
- Place the glitter sugar sprinkles in a bowl. Put the bun, icing down, in the bowl of sprinkles and move it around to fully cover the top of the bun. Shake off any excess.
- Push a midget gem into the top of the bun like in the picture above.
- Use icing pens to draw wavy lines across the top of the bun.
- Place the Christmas sprinkles/stars on top of the icing lines.

Cosy Snowman

You will need:

- Vanilla frosting
- Edible candy eyes
- Coloured chocolate balls
- Orange jelly beans
- Mini Oreos
- Strawberry laces
- Spoon



Method:

- Spread the vanilla frosting evenly across the top of the bun using the back of a spoon.
- Place 2 candy eyes on top of the bun, like in the picture above.
- Push one end of an orange jelly bean into the bun to make the nose.
- Place coloured chocolate balls in the shape of a mouth, underneath the nose.
- Place 2 mini Oreos on either side of the snowman's head to create the earmuffs.
- Tear off a bit of strawberry lace and place between the Oreos, like in the picture above, to make the headband of the earmuffs.