

Decorating Cupcakes For Kids!

I have always enjoyed decorating cupcakes with my kids for birthdays, school events and family gatherings. They enjoy getting involved (as well as maybe getting the chance to "try them out" first). Here are some of the fun cupcakes we have done over the years. I certainly won't take credit for any of these ideas - they were all found online. However, I feel these are something anyone can do with little effort and time but with a big reward in the end!

Dr. Seuss Cupcakes

(I made these for my son's birthday party at school which happens to be the same month (March) as Dr. Seuss' birthday.)

- 1 box of cake mix
- 2 containers of white creamy frosting
- blue food coloring
- orange food coloring (or red & yellow combined)
- green jelly beans
- red gummy LifeSaver candies
- colored Goldfish Crackers
- red and white construction paper
- black sharpie
- cake decorating tips and bags

By looking at the photo, you can determine

what type of tip was used for each cupcake. I simply purchased a standard pack of tips. For Thing 1 & Thing 2, I used red construction paper, made a ring and taped the small white oval to the front. When doing the "hair" I pulled up on the icing bag slowly to give the "hair" a longer appearance.



Reindeer Cupcakes

- 1 box chocolate cake mix
- 1 container chocolate frosting
- 1 small bag of black frosting
- 1 bag of pretzels
- 1 box of vanilla wafers
- red, brown & white M&Ms

Pie Cupcake

- 1 box of cake mix
- 2 containers of frosting
- Brown food coloring
- Red and/or blue M&Ms
- Frost the top of the cupcake to ensure M&Ms will stay in place. Pipe frosting around the edges and across the top.



School of Fish

- 1 box of cake mix
- 2 containers of white creamy frosting
- orange, yellow, blue, green food coloring
- bag of M&Ms
- candy fruit slices
- To keep the tails in place I used a toothpick.



Hamburger Cupcakes

(My son is a big Spongebob fan, so these were deemed "Krabby Patties" for his birthday.)

- 1 box of butter yellow cake mix
- 1 box of fudge brownie mix
- small bags of green, yellow and red frosting



Once the cupcakes have cooled, cut in half. Use a small round cookie cutter to cut out the brownies and place between the cupcake halves. When putting the frosting on, be sure to put close to the edges to give the "drippy" effect. They were a hit and were delicious!

Halloween Cupcakes

- 1 box of cake mix
- 2 containers of white creamy frosting
- small bag of red frosting
- small bag of black frosting
- green & orange food coloring
- large gummy circles
- candy eyes
- plastic ring spiders

■ By Beth Rye