

# Ghost Cupcake Topper



## Supplies:

Cupcakes iced with tip 1D and dipped in sanding sugar

White fondant

Black fondant, small amount

Dusting puff

Non-stick mat or something to roll and cut fondant on

Piping tip 10

Small rolling pin

2 to 3 inch round cookie cutter

Gum glue and brush

## Instructions:

- Knead fondant well on a non-stick mat and roll into a log.
- Cut a piece roughly the size of a large marble and roll into a small cone (about 1 ½") in your hand on or your mat. Make sure you have a flat bottom on the cone so it will stand upright.
- Dust an area on the mat and place cone there to dry for at least several hours. Overnight is best.
- If you try to do the next step too early your ghosts may flatten or squash.
- Knead the fondant again and roll out to about 1/8" or a bit less.
- Cut out your circle.
- Drape over ghost and arrange to your liking.
- Knead black fondant and roll thinly- about 1/16<sup>th</sup> of an inch.
- Cut out two eyes for each ghost and glue on.
- Place on top of your cupcake, pass around and watch the ghosts disappear like magic!



©2010 Lorrie Gauthier <http://www.eatdessertfirst.com>

