

CANADIAN TARTAN CUPCAKES

Step 1

Take a look at our wrappers and toppers and choose which ones you'd like to use – you can mix 'n' match or use them all!

Step 2

Print the pages single-sided and in colour (if you don't have a colour printer at home you can always run to Staples!). Carefully cut out your wrappers and, if you're using toppers, cut them out and tape each one to a toothpick.

Step 3

Prepare and bake your cupcakes – you can use any recipe, but we've included an easy, tried and true recipe on the next page in case you need some direction!

Prepare your frosting (use your own or try our recipe on the next page!) and once fully cooled, frost your cupcakes! Add sprinkles if you wish!

Step 4

Wrap a wrapper around each individual cupcake and secure it with a small piece of tape at the back. It is important not to tape the wrappers in advance (until you know how large your cupcakes are). Add your toppers if you're using them.

Step 5

Share photos of you and your cupcakes on Instagram and Facebook using hashtag #cupcakesoftartan! Enjoy!



CALLING ALL BAKERS!

It's time to bake a batch of your favorite cupcakes, decorate them with our special tartan wrappers and toppers, and share them with your friends and family!

And don't forget to share your photos with us on Instagram and Facebook!

#cupcakesoftartan

What you'll need:

- One batch of regular-sized cupcakes + frosting (any recipe!)
- Wrappers and toppers printed in colour
- Toothpicks, scotch tape and scissors



You can use **any recipes** you wish for the cupcakes and frosting, but if you are looking for a suggestion, here are two **easy, tried and true recipes**!

Easy cupcake recipe

Ingredients

- 1 box of cake mix
- 1 box of instant pudding
- ½ cup of vegetable oil
- 1 cup of hot water
- 4 eggs

Directions

- 1. Preheat oven to 350 F.
- 2. Mix cake mix and instant pudding powder together in a bowl.
- 3. Add oil, hot water and eggs.
- 4. Mix all ingredients on medium speed for 5 minutes.
- 5. Fill muffin cups 2/3 full; bake for 20-22 minutes (or until you can insert a toothpick in the middle and it comes out clean).





Easy buttercream frosting recipe

Ingredients

- 1 cup of butter
- 1 teaspoon of vanilla
- 4 cups of icing sugar
- 2 Tablespoons of milk

Directions

- 1. Cream butter; add vanilla.
- 2. Add sugar, one cup at a time, to the mixture.
- 3. Add milk and beat until fluffy.







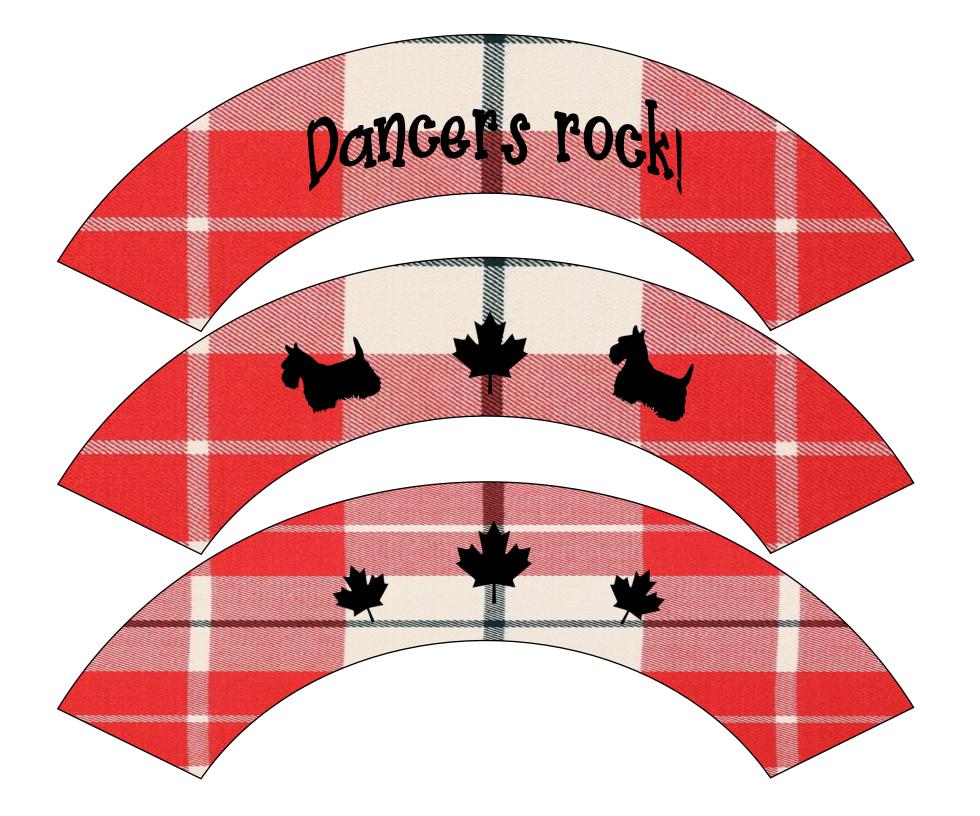
















TOPPERS





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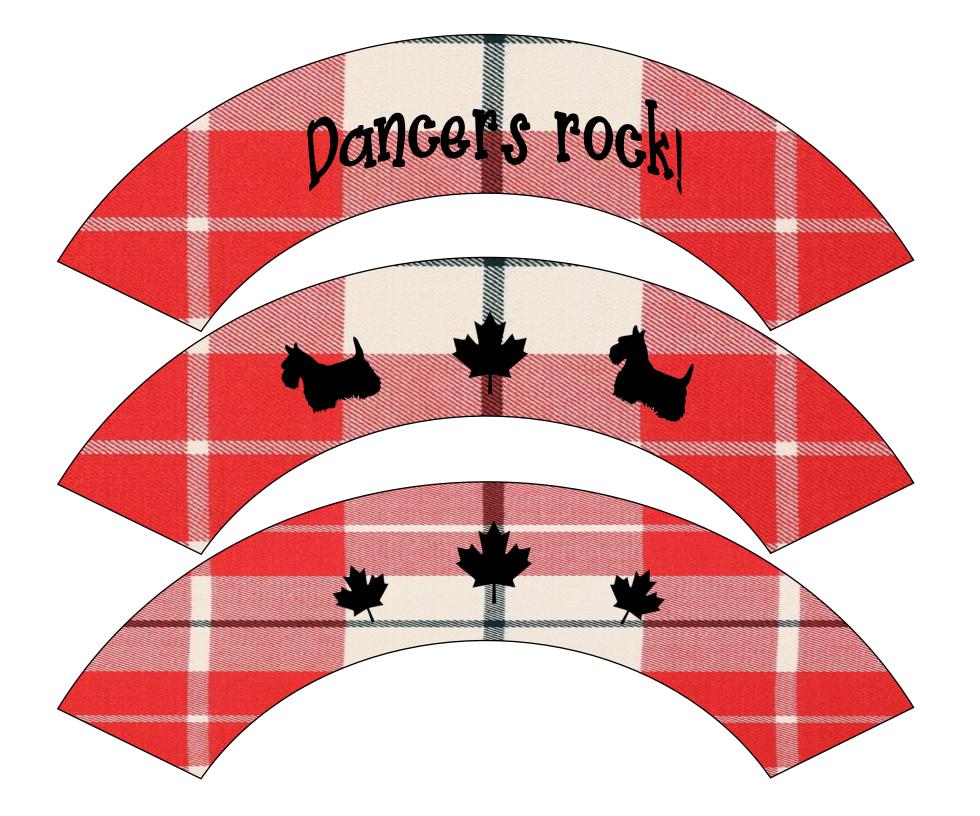
















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