

SpongeBob SquarePants Pineapple Cupcakes



Ingredients

- Cupcakes (you choose the flavor!)
- Graham crackers, crushed
- 4 sticks of butter, room temperature
- 2 lb. bag of powdered sugar
- 3-5 tbsp. milk
- 2 tsp. vanilla
- Food coloring – yellow, green
- Two icing bags and curved ribbon icing tips
- Parchment paper
- Printable cupcake wrappers – ocean pattern
PopcornerReviews.com

Instructions

1. Prepare and bake your favorite flavor of cupcakes and set them aside to cool.
2. Prepare your buttercream icing by combining the butter, milk, and vanilla in a mixing bowl, mixing until smooth. Add the powdered sugar a few cups at a time until it is incorporated.
3. Color $\frac{1}{2}$ of the icing yellow, $\frac{1}{4}$ of the icing green, and leave $\frac{1}{4}$ of the icing white. Fill the icing bags with yellow and green icing, respectively.
4. On a 3x3 in. square of parchment paper, add a small cone-shaped pillar of yellow icing to serve as the foundation of the pineapple (approx. 1.5 in. tall). Next, use the curved ribbon tip to add the yellow textured icing pieces around the sides to achieve the look of a pineapple. At the top, add green icing pieces using the curved ribbon tip for the leaves. Place the pineapples on a baking sheet and store in the freezer for 20 minutes or until firm.
5. Ice the cupcakes with the remaining white icing and top them with crushed graham cracker pieces to resemble sand. Add a small circle of icing to the center of the cupcake, then place a pineapple on top of it.
6. Print, cut, and tape a themed cupcake wrapper for an added touch.



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SQUAREPANTS**
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