



# ADVENTURE TIME

## CUPCAKES

Makes 12 cupcakes

### JAKE THE DOG DECORATION

#### INGREDIENTS:

Orange fondant  
Black fondant  
White fondant  
Sugar glue

#### TOOLS:

Baking paper  
Rolling Pin  
Circle cutter  
U cutter  
Craft knife  
Small brush  
Tweezers



### METHOD

- Roll out orange fondant to approx. 3mm thick.
- Cut out the Jake heads with a circle cutter.
- To create Jake's ears, from half way cut along each side of his head with a craft knife. Keep some fondant for each ear lobe, and cut away the extra fondant.
- Round the ears with a modelling tool, or a teaspoon.
- Roll out more orange fondant to approx. 3mm thick.
- Cut out Jake's muzzle with a U cutter.
- Roll small ovals of black fondant for Jake's nose.
- Roll small strips of black fondant for Jake's mouth.
- Brush the bottom half of Jake's head with sugar glue. Using tweezers, place the mouth on with tweezers, then muzzle, then nose.
- To create the eyes, roll out balls of black fondant then press down, repeat with white fondant but make a touch smaller.
- To assemble the eyes, brush sugar glue on Jake's face and place the black spots on top. Brush the black spots with sugar glue and place the white spots on top.

### RADICAL TIPS:

These fondant decorations can last up to a year. Store in a non-airtight container in a cool, dry environment out of the light.

Roll fondant between baking paper so it does not stick on the surface or rolling pin.

You can use an edible marker to draw Finn's face and Jake's mouth instead of creating their features with fondant.

CHILDREN MUST BE SUPERVISED BY AN ADULT.

### INGREDIENTS

#### CUPCAKES:

1½ cups plain flour  
1¾ tsp baking powder  
125g butter, softened  
1 cup castor sugar  
2 eggs

2 tsp vanilla extract  
¾ cup canned coconut milk  
Blue food colouring  
Yellow food colouring  
Rind of 1 lemon

#### FROSTING:

125g butter, softened  
125g cream cheese  
6 cups powdered sugar  
Dash salt

5 tsp coconut milk  
1 tsp vanilla extract  
Blue food colouring  
Yellow food colouring

### CUPCAKE METHOD

- Heat oven to 180°C. Place paper baking cup in each of 12 regular-size muffin cups.
- In small bowl, mix flour and baking powder; set aside.
- In medium bowl, beat ½ cup butter and the sugar with electric mixer on medium speed 2 minutes or until light and fluffy.
- Add eggs, 1 at a time, beating well after each addition.
- Beat in 1 teaspoon vanilla extract.
- On low speed, alternately add flour mixture, ½ at a time, and coconut milk, ½ at a time, beating just until blended.
- Split mixture in half.
- For the Jake mixture, add a few drops of yellow food colouring and the rind of one lemon and fold through.
- Spoon batter into each cup (fill cups to ¾ full).
- Bake 18 to 22 minutes or until toothpick inserted in centre of cupcake comes out clean.

Cool for 5 minutes; remove from pan to cooling rack to cool.

### FROSTING METHOD

- In large bowl, beat the butter, the powdered sugar and salt with electric mixer on medium speed until light and fluffy.
- Beat in 4 tablespoons of the coconut milk, vanilla extract and salt. Add remaining coconut milk, 1 teaspoon at a time, until frosting is smooth and spreadable. Beat until fluffy.
- Split the mixture in half.
- For the Jake mixture, add a few drops of yellow food colouring and fold through.
- Pipe or cup frosting onto each cupcake.
- Decorate with the Jake decorations.

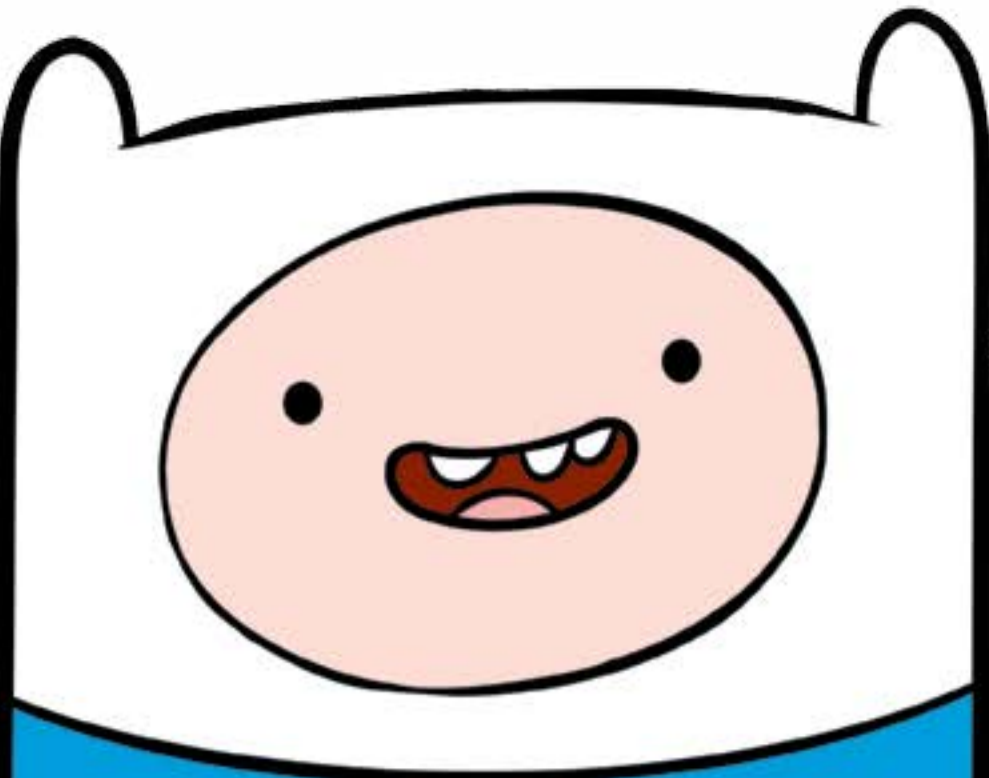
THIS RECIPE IS SUPPLIED BY MADMAN STAFF MEMBER, AMY MCCrackEN. SEE MORE AT [WWW.AMYMCCRACKEN.COM](http://WWW.AMYMCCRACKEN.COM)



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# ADVENTURE TIME

## CUPCAKES

Makes 12 cupcakes

### FINN THE HUMAN DECORATION

#### INGREDIENTS:

White fondant  
Skin coloured fondant  
Black fondant  
Sugar glue

#### TOOLS:

Baking paper  
Rolling Pin  
Square cutter  
Rectangle cutter  
Small brush  
Tweezers



### METHOD



1. Roll out white fondant to approx. 3mm thick.



2. Cut out the Finn heads with a square cutter.



3. Using the rectangle cutter, cut off the top of the square to create Finn's ears.



4. Round the ears with a modelling tool, or the back of a teaspoon.



5. Roll out skin coloured fondant to approx. 3mm thick.



6. Cut out the Finn faces with an oval cutter that is smaller than the Finn heads you have just created.



7. Brush sugar glue onto the Finn head and place the Finn face on top.



8. Create the mouth by rolling out a small piece of fondant, cut into the desired mouth size and bend into a smile.



9. Brush sugar glue onto the Finn face and place the smile on top with tweezers.



10. Roll two small balls into eyes.



11. Brush sugar glue onto the Finn face and place on the eyes with tweezers.

### RADICAL TIPS:

These fondant decorations can last up to a year. Store in a non-airtight container in a cool, dry environment out of the light.

Roll fondant between baking paper so it does not stick on the surface or rolling pin.

You can use an edible marker to draw Finn's face and Jake's mouth instead of creating their features with fondant.

CHILDREN MUST BE SUPERVISED BY AN ADULT.

### INGREDIENTS

#### CUPCAKES:

1½ cups plain flour  
1¾ tsp baking powder  
125g butter, softened  
1 cup castor sugar  
2 eggs

2 tsp vanilla extract  
¾ cup canned coconut milk  
Blue food colouring  
Yellow food colouring  
Rind of 1 lemon

#### FROSTING:

125g butter, softened  
125g cream cheese  
6 cups powdered sugar  
Dash salt

5 tsp coconut milk  
1 tsp vanilla extract  
Blue food colouring  
Yellow food colouring

### CUPCAKE METHOD



1. Heat oven to 180°C. Place paper baking cup in each of 12 regular-size muffin cups.



2. In small bowl, mix flour and baking powder; set aside.



3. In medium bowl, beat ½ cup butter and the sugar with electric mixer on medium speed 2 minutes or until light and fluffy.



4. Add eggs, 1 at a time, beating well after each addition.



5. Beat in 1 teaspoon vanilla extract.



6. On low speed, alternately add flour mixture, ½ at a time, and coconut milk, ½ at a time, beating just until blended.



7. Split mixture in half.



8. For the Finn mixture, add a few drops of blue food colouring and the second teaspoon of vanilla extract and fold through.



9. Spoon batter into each cup (fill cups to ¾ full).



10. Bake 18 to 22 minutes or until toothpick inserted in centre of cupcake comes out clean.

Cool for 5 minutes; remove from pan to cooling rack to cool.

### FROSTING METHOD



1. In large bowl, beat the butter, the powdered sugar and salt with electric mixer on medium speed until light and fluffy.



2. Beat in 4 tablespoons of the coconut milk, vanilla extract and salt. Add remaining coconut milk, 1 teaspoon at a time, until frosting is smooth and spreadable. Beat until fluffy.



3. Split the mixture in half.



4. For the Finn mixture, add a few drops of blue food colouring and fold through.



5. Pipe or cup frosting onto each cupcake.



6. Decorate with the Finn decorations.

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