

# WAY COOL

Cooking School Inc.



## PADDINGTON BEAR 2 CUPCAKES

### Your Cupcake Supplies:

- 1 Dozen of your favorite cupcakes , baked and cooled
- 1 12 oz. container chocolate frosting (for the fur)
- 1 Large "Grass Tip" like Wilton Decorating Tip #233
- 12 each chocolate chips (one for each bear nose)
- 12 each mini vanilla wafers (for the muzzle)
- 24 ea. Blue mini M&M's (for the eyes)
- 12 small red paper hats, (Cut from Paper)



Use as Stencil with Red Construction paper or cardstock

### Create Paddington Bear Cupcakes by:

1. Make the bear's nose by attaching the chocolate chips to the mini vanilla wafers using a bit of the chocolate frosting. set noses aside.
2. Pipe the chocolate icing onto the cupcakes using the "grass" decorating tip
3. Place 2 mini M&M's on for Paddington's eyes.
4. Place the nose on the cupcake.
5. Attach the paper hat the paper hat.



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# MARMALADE COOKIE SANDWICHES

### Ingredients:

- 1 cup Butter, softened
- 1 cup sugar
- 1 egg
- 2 tablespoons orange juice
- 1 tablespoon vanilla
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 jar Orange Marmelade
- 1 12 oz container Vanilla Frosting
- Square Crinkle Cookie Cutter

### Directions:

1. Combine 1 cup butter, sugar and egg in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add orange juice and vanilla; mix well. Reduce speed to low; add flour and baking powder. Beat until well mixed.
2. Divide dough into thirds; wrap in plastic food wrap. Refrigerate until firm (30 minutes).
3. Heat oven to 400°F. Roll out dough on lightly floured surface, to 1/4-inch thickness. Cut with cookie cutters. Place 1 inch apart onto ungreased cookie sheets; bake for 6 to 10 minutes or until edges are lightly browned. Cool completely.
4. Spread 1 side of the cookie with marmalade and other side with vanilla frosting and gently press together to create a sandwich. For an extra sweet treat dust with powdered sugar.