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Make-Your-Own Snowman Cupcakes

Bredenebeck's Bakery Shares Tips For Making Sweet Winter Treats



PHILADELPHIA—Winter slush got you down? Looking for an activity to do with the kids on a snowy day? Make your own snowmen—no snow boots or chilly noses involved! Bredenebeck's Bakery in Philadelphia, PA is sharing the instructions for creating its signature Snowman Cupcakes.

You'll need:

A dozen of your favorite cupcakes
16 oz. vanilla icing
22 oz. (two packages) white chocolate chips
Red shoestring licorice, black gel icing, candies for decorating

- Start with your favorite cupcake recipe and bake according to instructions
- Flip your cooled cupcakes upside down, and spoon a dollop of icing on top to add height
- Place the iced cupcakes in the freezer until icing is firm
- Melt white chocolate in a double boiler
- Place frozen iced cupcakes on a wire rack
- Spoon melted white chocolate over top of iced cupcakes, allowing excess to drizzle through wire rack
- Wrap a few pieces of shoestring licorice around for a scarf, create a face, nose and buttons using the black gel icing and candies.

Show us your version of the Snowman Cupcake! Post photos on Bredenebeck's Bakery's [Facebook page](#).

A Philadelphia tradition since 1889, Bredenebeck's Bakery bakes its delicious cookies, cakes, pies and pastries with the finest all-natural ingredients. Located in the heart of Chestnut Hill, Bredenebeck's is famous for its delicious butter cookies, fancy miniatures and gourmet wedding cakes, all baked on premises. Visit www.bredenebecks.com, call us at 215-247-7374, or stop on by to taste for yourself! Our historic shop is located at 8126 Germantown Avenue, Philadelphia, PA 19118.