

## Dougie Transformation Cupcakes

### Ingredients

#### Stage 1:

green buttercream  
red buttercream  
white buttercream  
black buttercream  
2 chocolate chips

#### Stage 3:

green buttercream  
red buttercream  
white buttercream  
black buttercream  
2 chocolate chips

#### Stage 5:

red buttercream  
white buttercream  
black buttercream  
2 chocolate chips

### Directions

#### Stage 1:

1. Pipe a ring of green around the cupcake. Gently spread it towards the center of the cupcake.
2. Fill the rest of the space with red buttercream and smooth the surface.
3. Pipe 2 white eyes and a large black nose.
4. Use chocolate chips as Dougie's pupils.
5. Make an indentation with a knife or spoon to create Dougie's mouth. Pipe 2 white dots as teeth.

#### Stage 3:

1. Pipe a ring of green around the cupcake. Gently spread it towards the center of the cupcake. Add 2 green horns at the top of the cupcake.
2. Fill the rest of the space with red buttercream and smooth the surface.
3. Pipe 2 white eyes and use chocolate chips as Dougie's pupils.
4. Use a skewer to draw Dougie's smile. Place a dollop of red buttercream onto the end of his smile as his cheek.
5. Use the black buttercream to create Dougie's nose. Pipe 2 white dots as teeth.

#### Step 5:

1. Spread some red buttercream onto the center of the cupcake and smooth with a knife.

2. Place the black buttercream into a piping bag fitted with a small, star-shaped piping tip. Pipe Dougie's fur all around the cupcake in multiple layers.
3. Pipe Dougie's eyes with the white buttercream and use chocolate chips as Dougie's pupils
4. Transfer the black buttercream to a piping bag fitted with a medium-sized round piping tip. Pipe Dougie's nose.
5. Pipe Dougie's antennae with red buttercream. Use a skewer to create small, feather-like imprints into the bottom half of the antennae.