

The seed of invention

Tracy's journey towards the creation of the Cupcake Cork was inspired by her deep-rooted passion for baking and a desire to more efficiently and effectively core a cupcake. It began with a mission to craft delicious, sugar-free treats for her diabetic father, which eventually led her to delve into the world of cupcakes, appreciating their individual portions and flavor versatility.

The birth of invention

The Cupcake Cork stemmed from Tracy's experimentation with cupcake fillings. After incorporating surprise fillings in the center, she recognized the need for a tool that could streamline the process. Thus, the Cupcake Cork was born - a simple, yet innovative device designed to effortlessly create cavities in cupcakes for fillings.

ABOUT THE INVENTOR

In the realm of baking innovations, Tracy, a seasoned baker with over 20 years of experience, has introduced this ingenious invention that is set to transform the way professional bakers and home baking enthusiasts approach cupcake creation.



SEEKING OPPORTUNITIES

While the Cupcake Cork is not yet available for retail or consumer purchases, we are actively seeking opportunities for manufacturing, licensing, or distribution.

Be part of this baking revolution! Contact us now to discuss potential partnerships and bring the Cupcake Cork to commercial and residential kitchens worldwide!

Features & benefits

Efficiency:

Say goodbye to the hassle of using separate pans or manually removing cake centers

The distribution of the batter bakes the cupcakes in less time

Cost savings:

No more wasted cake after baking

Use less batter for the same size cupcake

The Cupcake Cork makes the cupcakes look larger than they are

Consistency:

Eliminate the guesswork of how much filling there is for each cupcake

Convenience:

Streamline the baking process

An inexpensive option to add to existing cupcake pans

Versatility:

Available in (3) sizes cupcake pans sizes

- Jumbo
- Standard
- Mini



How it works

Using the Cupcake Cork is as easy as pie (or should we say, cupcake)!

1. Pour prepared batter into a cupcake liner
2. Insert the Cupcake Cork into the center
3. Place the cupcake pan in the oven and bake. While baking, the cork creates a perfectly shaped cavity.



4. Slightly cool, then pull up on the tab to remove the cork, revealing an indentation to be filled with your favorite creams, fruits or candies.



Cupcake Cork

For manufacturing, retail,
wholesale and licensing
opportunities



For Sale
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Check us out

<https://cupcakecork.com>

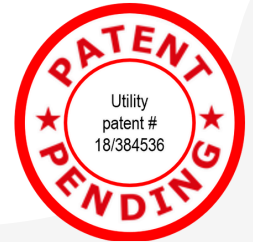
Or contact us directly

800-860-0969

develop@forsalebyinventor.com



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*Revolutionizing the
baking industry*

*A true game changer for
commercial and home bakers*