



Cupcakes with unicorn sprinkles

These unicorn cupcakes with unicorn sprinkles are fun, delicious and easy to make! Learn how to bake and decorate cupcakes in unicorn style with this recipe.

Boodschappenlijstje



House of Marie Baking Cups Lilac pk/48

HM1234
€3.35



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



House of Marie Baking cups Light Pink - pk/48

HM1210
€3.35



FunCakes Mix voor Enchanted Cream® 450 g

F10130
€7.35



FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15



House of Marie Baking Cups Light Blue pk/48

HM1241
€3.35



FunCakes Mix for Cupcakes 500 g

F10105
€3.64



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



Other materials

- 125 gram butter
- 2,5 eggs
- 100 ml milk

Preheat the oven to 180°C (convection oven 160°C). Mix 250 gram FunCakes mix for Cupcakes with 2,5 eggs and 125 gram butter. Divide the baking cups over the muffin pan and fill them with the batter. Bake for 18-20 minutes and let them cool down.

Mix 75 gram FunCakes mix for Enchanted Cream with 100 ml milk at high speed in 3 minutes into a smooth cream. Add some pink colour gel and mix through. Put the cream in a decorating bag with decorating tip 1M and pipe dots on the cupcakes. Put the unicorn sprinkle medley in a bowl and dip the cupcakes in the sprinkles.