



Spiderweb cupcakes

With candy melts you can make these spiderweb cake toppers for Halloween cupcakes! Scary, but very tasty!

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1kg

F10525
€8.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Food Colour Gel Purple 30g

F44120
€3.65



FunCakes Deco Melts Lime Green 250g

F25135
€4.55



Wilton Recipe Right Muffin Pan

03-3118
€10.69



House of Marie Baking Cups Black
pk/48

HM0039
€3.39



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95

Ingredients

- FunCakes Mix for Cake Brownie 640gr
- FunCakes Mix for Buttercream 500gr
- FunCakes Edible Gel Dye Purple 30gr
- FunCakes Deco Melts - White - 250gr
- FunCakes Deco Melts - Lime Green - 250gr
- 250gr soft unsalted butter + 70gr soft unsalted butter
- 200 ml water + 135 ml water
- 3 eggs
- Blueberries

Supplies

- Wilton Nozzle #2A Round
- Wilton Disposable Syringe Bags 30cm
- Wilton Recipe Right Muffin Baking Mold 12 Cupcakes
- House of Marie Cupcake Pans Black
- Patisse Baking Paper Sheets 38x10 cm

Step 1: Make the cobwebs from scratch

Melt the Deco Melts in the microwave according to instructions on the package, put it in a piping bag and cut off a small tip. Make spider webs from scratch on a baking sheet lined with baking paper. They should be about 6 cm in diameter. Let them harden in the refrigerator for 5 to 10 minutes.

Step 2: Make the FunCake mix for Cake Brownie

Make the 200 grams of FunCakes mix for Buttercream with 200 ml of water and set aside. Preheat the oven to 180°C (hot air oven 160°C) and divide the baking cups between the muffin tray. Put the 640g FunCakes mix for Cake Brownie, 3 eggs and 70g butter 135ml water in a mixing bowl and mix on low speed for 4 minutes to a smooth batter. Fold the blueberries into the batter. Divide the batter between the baking cups. Bake for 20-25 minutes. If you have batter left over then bake one more time.

Step 3: Finishing the FunCakes Mix for Buttercream

Continue to finish the buttercream as directed on the package with 250 grams of butter. Color the buttercream purple. Put the buttercream in a piping bag with nozzle 2A and pipe spirals on the cupcakes. Place the spider webs on top of the cupcakes.



Made possible in part by Wilton.