



Rainbow cupcakes

Follow the rainbow with cupcakes! These cupcakes are easily made with the FunCakes mix for cupcakes. Then roll out various colors of fondant and create the rainbow. At last, make some royal icing to create the clouds on the cupcakes. These are the perfect cupcakes for children.

Boodschappenlijstje



Wilton Standard Adaptor/Coupler

03-3139
€1.35



PME Plastic Rolling Pin 15cm

PP85
€4.45



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.79



FunCakes Sugar Paste Bright White
250g

F20100
€2.85



FunCakes Sugar Paste Spring Green
250g

F20115
€2.85



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Sugar Paste Fire Red 250g

F20120
€2.85



FunCakes Mix for Royal Icing 450g

F10140
€3.96



Wilton Recipe Right Muffin Pan

03-3118
€8.39



FunCakes Sugar Paste Mellow Yellow
250g

F20145
€2.85



FunCakes Sugar Paste Sea Blue 250g

F20130
€2.85



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79

Other materials for 24 cupcakes:

- 250 gram butter
- 5 eggs (size M, approx. 250 gram)
- Icing sugar
- 12 ml water

First bake the cupcakes, all the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For 20-24 cupcakes/muffins put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approximately 18 minutes. Let the cupcakes cool down.

Knead the white fondant and roll it out on some icing sugar. Cut out 24 rounds with the round and wavy cutter (5 cm). Place the rounds on the cupcakes with a bit of piping gel. Knead approx. 50 gram of every color fondant well and make rolls of it. Cut the rolls in equal parts and turn them in to rainbows. Place the rainbows in a half circle and cut the bottom. Use a bit of edible glue to paste the rainbows on the cupcakes.

For the royal icing, add 12 ml of water per 100 grams of (sifted!) mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. Place tip 12 in a decorating bag and fill this with the icing. Spray little dots that form a cloud on the cupcakes.

Tip: for a spectacular result divide the batter for the cupcakes in four parts and color this with the Wilton icing colors in the colors green, red, blue and yellow. Fill each baking cup with a layer of red, yellow, blue and green until the cup is half full. After baking, you will have rainbow cupcakes.