



## Princess cupcakes

Serving cute and beautiful cupcakes doesn't have to be that difficult. These princess cupcakes look awesome and are being made in a jiffy.

## Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105  
€4.55



FunCakes Sprinkle Medley Beloved 65 g

F51475  
€3.15



FunCakes Flavour Paste Vanilla 100 g

F56210  
€5.79



Renshaw Sugar Paste Icing Poppy Red 250g

R02940  
€3.29



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118  
€10.49



FMM Cutter The Easiest Ranunculus Ever

CUTERANUC  
€9.49



FMM Poinsettia Cutter set/7

CUTPOI  
€6.59



FunCakes Mix for Buttercream 500 g

F10125  
€5.09



FunCakes Food Colour Gel Pink 30 g

F44110  
€3.55



Renshaw Fondant Icing Lincoln Green 250g

R02944  
€3.29



FunCakes Decorating Bags 41 cm pk/10

F85110  
€3.79



House of Marie Baking Cups Foil Silver pk/24

HM2019  
€3.39



RD Essentials Edible Glue 25g

RD9345  
€2.85



PME Flower Foam Pad

FFP573  
€3.69

Other materials:

- 5 eggs
- 500 gram soft unsalted butter
- 200 ml water
- Little piece of green fondant

Preheat the oven to 180°C (convection oven 160°C). Prepare the Mix for Buttercream by adding 200 ml of water to it and let it stiffen at room temperature for at least an hour. Fill a bowl with 500 gram of Mix for Cupcakes with 5 eggs and 250 gram of soft butter and mix this on low speed to a smooth batter. Put the baking cups in the muffin pan and fill them for 2/3 with batter. Bake them for approximately 20 minutes. Let them cool down on the kitchen counter afterwards.

Roll out the red fondant thinly and cut out the small ranunculus twice, place these on a foampad and thin the edges using a rolling pin. Add some glue in the middle of the ranunculus and fould both sides together. Do the same for the second ranunculus. Add again some glue on the downside of the double foulded ranunculus and roll it up. Roll the other ranunculus around it.

Roll out a little piece of green fondant and cut out a couple of leaves using the small poinsettia cutter. You may want to draw little veines in it with a knife.

Finish the buttercream by beating 250 gram of butter until creamy and add this in several parts to the stiffened mixture you've made in the beginning. Make sure the butter has been absorbed completely by the butter every time before you add the next part. When all butter has been added and you've reached a smooth cream, add the vanilla flavouring and some pink icing color. Fill a decorating bag with tip #1M with the buttercream and pipe rosettes on the cupcakes. Decorate them with the pearls and hearts and put the ranunculus with the leafs on one of them.