



Recipe Giant Christmas Cupcake

Celebrate Christmas with a giant decorated cupcake! The giant cupcake is made with choco cake, enchanted cream and Christmas sugar decorations. Bake this Christmas cake yourself with this recipe.

Boodschappenlijstje



FunCakes Mix for Enchanted Cream®
450g
F10130
€7.35



FunCakes Decorating Bags 30cm pk/10
F85100
€3.25



FunCakes Metallic Sugar Rods XL
Green 70g
F52605
€4.29



FunCakes Chocolate Chunks Dark 350g
F30135
€10.45



FunCakes Food Colour Gel Holly Green
30g
F44175
€3.65



FunCakes Food Colour Gel Red 30g
F44100
€3.65

Other materials for the Christmas Cupcake:

- 360 gram soft unsalted butter
- 8 eggs (400 gram)
- 50 + 200 ml water

Preheat the oven to 170°C (convection oven 150°C). Ingredients need to be at room temperature. Mix 360 gram (cream) butter soft. Add 800 gram FunCakes mix for Dark Choco Cake, 8 eggs (400 g) and 50 ml water and mix on low speed for 4 minutes to a stiff batter. Grease the baking pan with the baking spray. Pour the batter into the pan and bake the cake in the centre of the oven for approx. 60 minutes. Release the cake immediately after baking and let it cool down on a cake grid.

Mix 150 gram FunCakes mix for Enchanted Cream and 200 ml water for 3 minutes at high speed. Divide the cream over three bowls. Put in one bowl some extra cream and leave this one white. Colour one bowl red and one bowl green. Put the different colours of enchanted cream in different decorating bags with decorating tip 1M.

When the cake has cooled down, add a layer of white enchanted cream on the cup. Place the top on top. Pipe enchanted cream rosettes on the top. Pipe dots along the top of the cup. Decorate the cake with Christmas sprinkles and sugar decorations.

Store the cake at a cool place. Don't keep it in the fridge, this will make the cake less tastier.