



Mini gingerbread boy cakes

Make lovely mini cakes for Christmas with this recipe from Wilton! First bake cupcakes, that you transform to beautiful mini gingerbread boy cakes. Do you like a winter version? Than make the mini cakes with snowflakes!

Boodschappenlijstje



PME Snowflake Plunger Cutter set/3

SF708
€9.59



RD Essentials Edible Glue 50g

RD9340
€4.79



Cookie Cutter Ring Ø 6 cm

K054013
€3.19



RD Essentials Tylo Powder 50g

RD9300
€5.29



House of Marie Baking cups White -
pk/48

HM0015
€3.25



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49

Other materials:

- 125 gram butter
- 2 eggs (approx. 100 gram)

Preparation (this can be done a few days earlier): knead a knife tip of tylose true 500 gram brown fondant. Cover this and let it rest for one hour. Roll the fondant out on bit of icing sugar till it has a thickness of 4 mm and cut out gingerbread men. Let them harden on a sheet of paper towel.

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 250 gram mixture, 125 gram butter, 2 eggs and 2 tablespoons water on low speed in 4 minutes to a smooth batter. Line the baking cups in the muffin pan and fill the cupcakes in approx. 18 minutes. Let them cool down on a grid.

Remove the baking cups from the cupcakes and put the bottom up. Use the round cutter to cut out round cakes. Lubricate the cakes with some piping gel.

Knead 500 gram white fondant well and roll this out on some icing sugar. Cover the cakes with the white fondant. Separate the rest of the white fondant in three parts, colour one part pink and one part red. Roll the fondant out and use the multi ribbon cutter to make small strokes. Paste these strokes on the sides of the cakes with some glue.

Decorate the harden boys with some colored fondant. Make strong glue by mixing some edible glue true some fondant (tip: use a spoon). Them paste the boys on the cakes.

Would you like to make the cakes with snowflakes? Knead for the snowflakes a knife tip of tylose true 500 gram white fondant. Roll the fondant out on bit of icing sugar till it has a thickness of 4 mm and cut out snowflakes with the snowflakes plunger. Carefully place a sugar pearl in the middle and let them harden on a sheet of paper towel.

Made possible by Wilton.