

# de leukste taarten shop



## Cupcakes Snowman

With this recipe you can make this snowman cupcakes easily with the step by step instructions. Use this recipe and your imagination. Use some twinkle dust for a sparkling effect on your cupcakes. Bake the cupcakes with the FunCakes mix for cupcakes. Enjoy the winter and treat your family and friends on this lovely cupcakes!

## Boodschappenlijstje

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PME Plastic Rolling Pin 15cm

PP85  
€4.75



Cookie Cutter Ring Pro Ø7cm

K095111  
€5.85



FunCakes Marzipan Passion Red 250g

F28120  
€4.19



FunCakes Marzipan Sunset Orange  
250g

F28140  
€3.35

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FunCakes Mix for Cupcakes 1kg

F10505  
€6.75



FunCakes Marzipan Midnight Black  
250g

F28135  
€4.19

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Bake the cupcakes, following the instructions on the wrapping. If the cupcakes aren't flat after baking, slice off the top just above the edge of the baking cup. Coat the tops of the cupcakes with piping gel or apricot jelly.

Unroll the white marzipan to a thickness of approx. 3 mm. Cut out circles with a round cutter of 7 cm. Put the circles on the cupcakes and smooth them.

Unroll the red marzipan and cut circles, then place the same cutter 2 cm under the edge of the first cut and cut again, now you have a hat in the form of a moon. Put the hat on the top side of the cupcake. Make a roll of white marzipan and place it under the hat. Make a sting in the roll with the point end of the knife/scriber tool to give the edge a furry look. Form the end of the hat with a bit of red marzipan and place it on the hat.

Make a ball of white marzipan and put it at the end of the hat. Roll a carrot with orange marzipan and put it on the place of the nose. Finally, make eyes and a mouth out of small pieces of black marzipan.

Tip: make a small hole on the place where you want to put the nose with the knife/scriber tool. With this it's easier to place the nose and it will remain.