



Recipe Snowman Cupcakes

Make the winter a delicious season with these fun snowman cupcakes. You bake the cupcakes with the baking mix for cupcakes and decorate them with fondant.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€3.64



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Sugar Paste Bright White
250 g

F20100
€2.85



FunCakes Sugar Paste Fire Red 250 g

F20120
€2.85



FunCakes Sugar Paste Forest Green
250 g

F20175
€2.85



FunCakes Sugar Paste Tiger Orange
250 g

F20250
€2.85



FunCakes Nonpareils White 80 g

F51515
€2.65



FunCakes Nonpareils Black 80 g

F51545
€2.65



FunCakes Sugar Pearls Medium Shiny
Black 80 g

F51680
€3.39



FunCakes Edible Glue 22 g

F54750
€2.25



PME Modelling tools, Scriber Needle

PME6
€4.89



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



House of Marie Baking Cups Foil Silver
pk/24

HM2019
€3.39



PME Modelling tools, Bulbulous cone

PME9

€4.89



FunCakes Decorating Bags 41 cm
pk/10

F85110

€3.79

Other materials for snowman cupcakes:

- 5 eggs
- 250 gram soft unsalted butter
- 100 ml skimmed milk
- 100 ml water
- Brush
- Tooth picks
- Ice-cream spoon

Preheat the oven to 180°C (convection oven 160°C). Prepare 150 gram of FunCakes mix for Enchanted Cream and 500 gram of FunCakes mix for Cupcakes as indicated on the package. Place the baking cups in the muffin pan and fill the cups with the batter using an ice cream spoon. Bake for 18-20 minutes until they're golden brown. Take them out of the muffin pan and let them cool down on the kitchen counter.

Knead 300 gram white fondant well and add a pinch of tylo powder. Roll 16 equal balls for the snowmen heads. Make eight hats with the red fondant. Make a ball and roll it in your hands into a in a cone shape and hollow it out with the bulbulous cone on the inside. Glue a small roll of red fondant against it and use a knife to give lines in the edge and on the hat. Glue a white mimosa on top. Roll out the green fondant thinly and cut out small holly leaves and glue them on the hats together with some red pearls. With the back of a brush you make 3 holes in the head and fill up two holes with black pearls. Use a little bit of glue if necessary. Make a carrot of a piece of orange fondant and glue it in the third hole. Dip the needle tool into the glue and make holes for the mouth and fill it up with black nonpareils. For the ear warmers, you use the largest size of the round plunger and glue it on the head against a thin roll of green fondant.

Place the tip in the decorating bag and fill it with the enchanted cream. Pipe royal rosettes on the cupcakes. Pour the white nonpareils into a bowl and dip the whole swirl into it so that it is completely covered with nonpareils. Use a toothpick to stick the heads on the cupcakes.

Number of cupcakes: approx. 16 cupcakes.

Made possible by FunCakes.