



Autumn Cupcakes

These cupcakes are the perfect Autumn treat! You can make them easily with our recipe. Decorate them with toadstools, leafs, acorns and hedgehogs. Also fun to do together with children.

Boodschappenlijstje



PME Plunger Cutter Rose leaf set/3

RL530
€8.25



Wilton Recipe Right Muffin Pan

03-3118
€10.49



Dekofee Ball Tool S

DF0630
€8.25



Rainbow Dust Essentials Edible Glue 50g

RD9340
€4.79



FunCakes Sugar Paste Maroon Brown 250g

F20150
€2.28



FunCakes Sugar Paste Bright White 250g

F20100
€2.28



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Food Colour Gel Yellow 30g

F44115
€2.84



FunCakes Food Colour Gel Claret 30g

F44170
€2.84



FunCakes Food Colour Gel Holly Green 30g

F44175
€2.84



FunCakes Food Colour Gel Red 30g

F44100
€2.84

Other materials for 6 cupcakes:

- 60 gram butter
- 1 egg
- 6 baking cups of your choice
- Sticks
- Knife
- Brush

Make sure that all the ingredients are at room temperature. Preheat the oven on 180°C (convection oven 160°C). Mix 125 gram mix with 60 gram butter and 1 egg in 4 minutes on low speed to a smooth batter. Place the baking cups in the baking pan and fill them with the batter. Bake the cupcakes in approx. 18-20 minutes. Let the cupcakes cool down after baking.

Color the fondant orange, red, green, yellow and light brown with the icing colors. Knead them well and make a role (10 cm) of every color. Place the roles next to each other and turn them together. Fold them and turn them again. Roll this out as thin as possible and cut out leaves with the ivy leaf cutter. Let the leaves dry well.

For the toadstools you need to color a bit of fondant red. Make a small ball of fondant, make it a bit flatter and shape it to the top of the toadstool. Roll really small balls of white fondant and paste these on the toadstools with some edible glue. Roll some white fondant in the shape of a cone and place the top on top. Also make some matching acorns, form a cone of light brown fondant and place some dark brown fondant on top.

The hedgehog is made of brown fondant, form a ball and make a point on one side. Make this a bit flatter, this will be the snout. Use the small side of the ball tool to make two holes on each side to create the ears. Then use the scissors to create small notches in the ball, so that he has spines. Then prick the eyes in the hedgehog and place a small ball of red fondant as the nose.

The grass on the cupcakes is made with ready to use green icing. Place the tip on the tube and spray the grass on the cupcakes. First place the leaves on the cupcakes and then decorate them with the hedgehogs, toadstools and acorns.