



Kingsday Cupcakes

Make these cheerful and colourful cupcakes for King's Day using FunCakes' recipe. The cupcakes are decorated in the colours of the Dutch flag and have an orange crown as decoration. Perfect to celebrate the King's birthday with!

Boodschappenlijstje

	FunCakes Mix for Cupcakes 500 g F10105 €3.87		FunCakes Mix voor Enchanted Cream® 450 g F10130 €6.25
	FunCakes Sugar Paste Tiger Orange 250 g F20250 €2.42		FunCakes Food Colour Gel Red 30 g F44100 €3.02
	FunCakes Food Colour Gel Orange 30 g F44145 €3.02		FunCakes Food Colour Gel Royal Blue 30 g F44135 €3.02
	FunCakes Soft Pearls Medium Red 60 g F51820 €2.88		FunCakes Baking Cups Orange pk/48 F84245 €2.71
	Wilton Disposable Decorating Bags 40cm pk/12 03-3102 €5.82		Wilton Decorating Tip #1M Open Star Carded 02-0-0151 €2.00
	Wilton Recipe Right® 12 Cup Muffin Pan 03-3118 €8.92		Katy Sue Mould Crowns CE0042 €9.85

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix voor Enchanted Cream® 150 g
- FunCakes Sugar Paste Tiger Orange
- FunCakes Food Colour Gel Red
- FunCakes Food Colour Gel Orange
- FunCakes Food Colour Gel Royal Blue
- FunCakes Soft Pearls Medium Red
- 100 ml milk
- 100 ml water
- 250 g butter
- 5 eggs (approx. 250 g)

Supplies

- FunCakes Baking Cups Orange pk/48
- Wilton Disposable Decorating Bags 40cm pk/12
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Recipe Right® 12 Cup Muffin Pan
- Katy Sue Mould Crowns
- Brush

Step 1: Make the cupcakes

Ensure all ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 grams of the FunCakes Mix for Cupcakes, 250 grams of butter, and 5 eggs for 4 minutes at low speed until smooth batter forms. Divide the batter into three parts, colour one part red, one part blue, and leave the remaining part white. Place cupcake liners in the muffin pan and fill them first with the blue batter, then the white batter, and finally the red batter. Bake the cupcakes for approximately 18 minutes until done.

Step 2: Make the Enchanted Cream®

Prepare 150 grams of FunCakes Enchanted Cream® Mix as indicated on the packaging. Fill a piping bag with tip #1M with the cream. Pipe a swirl onto the cupcakes.

Step 3: Make the sugar paste crowns

Press the orange sugar paste into the mold and remove excess sugar paste to reveal the edges. Flip the mold and gently remove the crown. If necessary, dust the mold with cornstarch beforehand to easily release the sugar paste from the mold.

Step 4: Decorate the cupcakes

Decorate the cupcakes with sugar pearls and the sugar paste crowns.



Step 5: Celebrate King's Day with these cupcakes!

This recipe is made possible by FunCakes.