King's Day Cupcakes Red White Blue

Easily make these King's Day cupcakes yourself. Pipe the cupcakes with Enchanted Cream® and decorate them with red, white and blue sprinkles! Ideally in the colours of the Dutch flag. These cupcakes are also great to bake with kids and sell at the Free Market.

Boodschappenlijstje

FunCakes Mix for Cupcakes 500g

F10105
€4.55

FunCakes Mix for Enchanted Cream® 450g

F10130
€7.35

FunCakes Nonpareils White 80g

F51515
€2.85

FunCakes Nonpareils Red 80g

F51540
€2.85

de leukste taarten shop

FunCakes Nonpareils Blue 80g

F51635
€2.85

FunCakes Baking Cups Orange pk/48

F84245
€2.55

FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35

Wilton Recipe Right Muffin Pan

03-3118
€10.69

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix voor Enchanted Cream® 150 g
- FunCakes Nonpareils White
- FunCakes Nonpareils Red
- FunCakes Nonpareils Blue
- 250 g butter
- 5 eggs
- 100 ml water
- 100 ml milk

Supplies

- FunCakes Baking Cups Orange pk/48
- FunCakes Decorating Bags 41 cm pk/10
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Recipe Right® 12 Cup Muffin Pan

Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C) and distribute the baking cups in the muffin baking pan. Prepare 500 grams of FunCakes Mix for Cupcakes as indicated on the package. Divide the batter among the cupcake liners (filling them about halfway) and bake the cupcakes for 12-15 minutes until done.

Step 2: Make the Enchanted Cream®

Prepare 150 grams of FunCakes Mix for Enchanted Cream® as indicated on the package. Fill a piping bag with the cream and attach tip #1M.

Step 3: Decorate the cupcakes

For the flag cupcakes, pipe a rosette onto the cupcake and decorate with stripes of red, white, and blue nonpareils on the piped rosette. Decorate the other cupcakes as desired.

Step 4: Enjoy these delicious cupcakes during King's Day!