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Cupcake Xmas tree

This Christmas tree consists of beautifully decorated big and mini cupcakes. The green buttercream swirls on top of the cupcakes are decorated with Christmas sprinkles and sugar decorations.

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€10.69



House of Marie Baking Cups Grass green pk/48

HM0091
€3.39



House of Marie Baking Cups Folie Green pk/24

HM1335
€3.45



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25

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FunCakes Mix for Buttercream 500g

F10125
€5.09

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Other materials:

- 250 +375 gram of soft unsalted butter
- 5 eggs
- 300 ml water

Prepare 300 gram of Mix for Buttercream and 500 gram of Mix for Cupcakes as indicated on the package or in the basic recipes for [cupcakes](#) and [buttercream](#). Place the green baking cups in the muffin pans and fill them for a third with the cupcake batter. Bake the standard cupcakes for approx. 18-20 minutes and the mini cupcakes for approx. 8-10 minutes. Let them cool down completely afterwards.

For this recipe we have made 12 mini and 20 standard cupcakes, but you can always adjust this yourself.

Divide the buttercream into five portions, colour one portion brown and the remaining portions in the different colours of green. Place tips #1m in the piping bags and fill them with the brown and green buttercreams. Pipe swirls on the standard cupcakes. Pipe a brown swirl on two cupcakes and green swirls on the rest of the cupcakes. Place tips #32 and #21 in the piping bags, fill them with green buttercreams and use this to pipe swirls on the mini cupcakes. Decorate the cupcakes with the Christmas decorations, sugar pearls and stars.

Let the buttercream on the cupcakes stiffen in the fridge. Remove the cupcakes a half hour before you want to serve them from the fridge. Present the cupcakes as a tree to your guest.

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This recipe has been made possible by FunCakes.