



## Winter Brownie Cupcakes

These Winter Brownie Cupcakes are so easy to make, but oh so delicious during the cold winter days! The cupcakes are deliciously decorated with FunCakes Enchanted Cream and snowflakes made of fondant. Perfect for handing out during a winter-themed parties.

## Boodschappenlijstje



FunCakes Mix for Cake Brownie 500 g

F11195  
€5.29



FunCakes Mix voor Enchanted Cream®  
450 g

F10130  
€7.35



SmartFlex Fondant Baby Blue Velvet  
250g

SMF006  
€2.71



SmartFlex Fondant White Velvet  
Vanille 250g

SMF001  
€2.60



FunCakes Decorating Bags 41 cm  
pk/10

F85110  
€3.79



Wilton Decorating Tip #1M Open Star  
Carded

02-0-0151  
€2.35



Wilton Recipe Right® 12 Cup Muffin  
Pan

03-3118  
€10.49



House of Marie Baking Cups Foil Silver  
pk/24

HM2019  
€3.39



PME Snowflake Plunger Cutter set/3

SF708  
€9.59



## Ingredients

- FunCakes Mix for Cake Brownie 500 g
- FunCakes Mix for Enchanted Cream® 150 g
- SmartFlex Fondant White Vanilla
- SmartFlex Fondant Baby Blue Velvet
- 150 ml milk
- 4,5 eggs
- 56 g unsalted butter
- 105 ml water

## Supplies

- FunCakes Decorating Bags 41 cm
- Wilton Decorating Tip #1M Open Star
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton -Perfect Height- Rolling Pin 22,5cm
- House of Marie Baking Cups Foil Silver pk/24
- PME Snowflake Plunger Cutter set/3

## Step 1: Make the brownie cupcakes

Make sure all ingredients are at room temperature. Preheat the oven to 175°C (hot-air oven 160°C) and divide the House of Marie baking cups between the muffin tin. Make 500g of the FunCakes Mix for Cake Brownie with the eggs, butter and water as directed on the package

Using an ice cream scoop or two spoons, divide the batter between the baking cups and bake for about 18-22 minutes until done. Let the cupcakes cool well on the counter after baking.

## Step 2: Make the snowflakes from fondant

Knead the SmartFlex Fondant White and Baby Blue well. Sprinkle sugar baking powder on your work surface and roll out the fondant with the Wilton rolling stick into an even round shape about 2-3 mm thick. While rolling, always turn the fondant a quarter turn to prevent sticking. Then cut out various sizes of snowflakes with the PME Snowflake Plunger Cutters. Set the fondant snowflakes aside to use later when decorating.

## Step 3: Decorate the brownie cupcakes

Make 150g of the FunCakes Enchanted Cream mix with 150ml of milk as directed on the package. Put the Enchanted Cream in a piping bag with the Wilton nozzle #1M.

Pipe pretty rosettes on the brownie cupcakes and decorate with the fondant snowflakes.

**Step 4: Enjoy these delicious Winter Brownie Cupcakes during the cold winter days!**