



Happy New Year Cupcakes

Celebrate the New Year with these dazzling Happy New Year Cupcakes! The cupcakes are easy to make with the FunCakes Mix for Cupcakes and adorned with a delightful champagne buttercream. A perfect treat for the new year!

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Sugar Strands Metallic Silver 80g

F52170
€5.49



FunCakes Sugar Strands Metallic Gold 80g

F52175
€5.65



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



LorAnn Super Strength Flavor Sparkling Wine 3,7ml

L0550
€2.19



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Recipe Right Muffin Pan

03-3118
€10.69



House of Marie Baking Cups Foil Pink pk/24

HM1302
€3.45



House of Marie Baking Cups Foil Purple pk/24

HM1326
€3.45

Ingredients

- FunCakes Mix for Buttercream 500 g
- FunCakes Mix for Cupcakes 250 g
- FunCakes Sugar Strands Metallic Silver
- FunCakes Sugar Strands Metallic Gold
- FunCakes Decorating Bags 41 cm pk/10
- LorAnn Super Strength Flavor - Sparkling Wine - 3.7 ml
- 300 g + 250 g unsalted butter
- 5 eggs (250 g)
- 250 ml water

Supplies

- Wilton Decorating Tip #1M Open Star Carded
- Wilton Recipe Right® 12 Cup Muffin Pan
- House of Marie Baking Cups Foil Pink - pk/24
- House of Marie Baking Cups Foil Purple - pk/24
- Stars

Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C). Process the ingredients at room temperature. Prepare 500 grams of FunCakes Mix for Cupcakes as indicated on the packaging. Place the baking cups in the muffin baking pan and spoon the batter into the liners (filling them about halfway). Bake the cupcakes in the oven for approximately 18-20 minutes or until done.

Step 2: Make the buttercream

Prepare 250 grams of FunCakes Buttercream Mix as indicated on the packaging. Add the champagne flavoring and mix until smooth, achieving the desired taste.

Step 3: Decorate the cupcakes

Insert tip 1M into the piping bag and fill it with the buttercream. Pipe swirls onto the cupcakes and decorate them with sugar strands. Just before serving, insert the star-shaped decorations into the cupcakes.

Step 4: Say hello to the new year with these delightful cupcakes!