



Red velvet cupcakes with roses

Did you know that you can make delicious cupcakes with the mix for red velvet cake? Pipe a swirl of buttercream on top of the red velvet cupcakes. After that make lovely roses of red FunCakes fondant with matching leaves.

Boodschappenlijstje



RD Essentials Edible Glue 50g

RD9340
€4.80



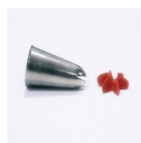
Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.70



House of Marie Baking cups White - pk/50

HM0015
€3.10



JEM Drop Flower Nozzle #2D

NZ2D
€2.10



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Fire Red 250 g

F20120
€3.20



FunCakes Sugar Paste Botanical Green 250 g

F20255
€3.20



FunCakes Mix for Red Velvet Cake 1 kg

F10565
€8.99



Dr. Oetker Re-usable Icing Bag 28 cm

DRO3500
€8.50



PME plastic rolling pin, 15 cm

PP85
€4.60



Dekofee Mini Plungers Leaves set/3

DF0572
€8.20

Other materials:

- 200 + 200 ml water
- 3 eggs (approx. 150 gram)
- 100 ml vegetable oil
- 250 gram butter
- Icing sugar to roll out on

To make the red velvet batter, mix 500 gram FunCakes mix for Red Velvet Cake, 200 ml water, 3 eggs and 100 ml vegetable oil in approx. 6-8 minutes to a light batter. Line a muffin pan with baking cups. Fill the baking cups with the batter. Bake the cupcakes in a preheated oven at 175°C for approx. 20 minutes until firm. Let the cupcakes cool down on a cooling grid.

For the buttercream, all ingredients need to be at room temperature. Add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 250 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream. Then add the orange flavouring.

Place a tip in the decorating bag and fill it with the buttercream. Hold the bag right above the cupcake and make a swirl by squeezing the bag from the inside out to make a spiral.

Knead the green fondant well. Roll out 50 gram of green fondant for the leaves. Use the leaf cutter the cut out leaves and carefully stamp the veins into the fondant.

Knead the red fondant well and roll out 100 gram and use the cutting wheel to cut out strokes of approx. 3x8 cm. Put some glue on the bottom and fold the stroke lengthwise double. Make sure that the folded edge isn't flat. Roll the stroke again with the fold up. Press the edges to each other so that it becomes narrower and the top of the roses open slightly. Place the leaves and the roses on the swirls.