



Mini Cupcakes with Edible Flowers

These Mini Cupcakes with Edible Flowers are perfect as a treat! The cupcakes are decorated with enchanted cream and sprinkled with FunCakes edible flowers. Very easy to make, but very tasty! Hand out the mini cupcakes or of course enjoy them yourself!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Flavour Paste Rose 100 g

F56320
€6.85



FunCakes Edible Dried Flowers
Cornflower 5 g

F53105
€3.00



FunCakes Edible Dried Flowers
Marigold 5 g

F53120
€3.00



FunCakes Edible Dried Flowers Rose
Buds 9 g

F53125
€3.00



FunCakes Edible Dried Flowers Rose
Petals 5 g

F53130
€3.00



FunCakes Edible Dried Flowers
Safflower 5 g

F53135
€3.00



FunCakes Decorating Bags 46 cm
pk/10

F85120
€4.10



Wilton Decorating Tip #6B Open Star
Carded

02-0-0168
€2.35



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Wilton Recipe Right® 24 Cup Mini
Muffin Pan

03-0-0017
€12.60



House of Marie Mini Baking Cups White
pk/60

HM0527
€3.10

Ingredients

- FunCakes Mix for Cupcakes 250 gr
- FunCakes Mix for Enchanted Cream® 75 gr
- FunCakes Flavour Paste Rose
- FunCakes Edible Dried Flowers Cornflower
- FunCakes Edible Dried Flowers Marigold
- FunCakes Edible Dried Flowers Rose Buds
- FunCakes Edible Dried Flowers Rose Petals
- FunCakes Edible Dried Flowers Safflower
- 125 g unsalted butter
- 50 ml milk
- 50 ml water
- 2,5 egg (approx. 125 g)

Supplies

- FunCakes Decorating Bags 46 cm
- Wilton Decorating Tip #6B Open Star Carded
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Recipe Right® 24 Cup Mini Muffin Pan
- House of Marie Mini Baking Cups White

Step 1: Bake the mini cupcakes

Preheat the oven to 180°C (hot air oven 160°C) and divide the white baking cups between the mini muffin pan. Make sure the ingredients are processed at room temperature. Make the cupcake batter using 250 grams of the FunCakes with 125 grams of cream butter and 2,5 eggs (250 gr) as indicated on the package.

Fill the mini baking cups with the batter and bake the cupcakes for about 12-17 minutes until light brown. Then let them cool well on the countertop.

Step 2: Make the enchanted cream

Make 75 grams of the FunCakes Mix for Enchanted Cream with 50 ml of water and 50 ml of milk as directed on the package. Flavour the enchanted cream with the FunCakes Flavour Paste Rose. You can do this by placing a little of the flavor paste through the enchanted cream. Place the enchanted cream in two piping bags with nozzles #1M and #6B.

Step 3: Decorate the mini cupcakes

Pipe mini tufts on the mini cupcakes and decorate with FunCakes' dried flowers.

Step 4: Enjoy these delicious Mini Cupcakes with Edible Flowers!

This recipe was made possible by FunCakes.