



Cupcakes with flowers

Make beautiful stacked cupcakes with this recipe! Ideal for a birthday or a party. We explain you step by step how to make the curved edges on the fondant.

Boodschappenlijstje



PME Rose leaf plunger cutter set/3

RL530
€7.01

Cookie Cutter Ring Pro Ø 7 cm

K095111
€4.97



RD Essentials Edible Glue 25g

RD9345
€2.42

Wilton Recipe Right® 24 Cup Mini Muffin Pan

03-0-0017
€10.53

Other materials:

- 5 eggs (approx. 250 gram)
- 250 gram unsalted butter
- Icing sugar to roll out on
- Brush
- Palette knife
- Tooth picks

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18-20 minutes.

Stir the piping gel and lubricate the cupcakes thinly with the gel. Knead the fondant well till it is smooth and flexible. Roll the fondant out with a rolling pin thin a thin layer on a with icing sugar covered work surface. The easiest is to roll out a small piece instead of the whole package. Cut out circles (3 of every size). Place the circles on your work surface (with some extra icing sugar). Place the celstick on the edge of the fondant and roll it forward and back, a small piece every time. The edges will curve. Repeat this for all the circles.

Place a curved circle on every cupcake and paste with some edible glue to other two layers on top. Paste some sugar pearls between the layers. Cut out rose leafs with the plunger cutters in every colour.

Use the tooth sticks to place the mini cupcake on the big cupcake. Decorate the stacked cupcakes with cut out leafs and sugar flowers.