

# de leukste taarten shop



## Babyshower Cupcakes

These fun Babyshower Cupcakes from FunCakes cannot be missed on a sweettable for a baby shower or gender reveal party! Although they are really 'just' cupcakes with a nice swirl of Enchanted Cream®, some baby-themed sprinkles and a nice homemade fondant topper, these cupcakes still look super fun and trendy!

## Boodschappenlijstje



Wilton Small Rolling Pin 15cm

03-0193  
€3.75



Wilton Recipe Right Muffin Pan

03-3118  
€10.69



FunCakes Mix for Enchanted Cream®  
450g

F10130  
€7.35



FunCakes Sugar Paste Bright White  
250g

F20100  
€2.85

# de leukste taarten shop



FunCakes Baby Feet Blue 55g

F52560  
€3.45



FunCakes Baby Feet Pink 55g

F52565  
€3.45



FunCakes Mix for Cupcakes 500g

F10105  
€4.55



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.89



FunCakes Food Colour Gel Baby Blue 30g

F44125  
€3.65



FunCakes Food Colour Gel Black 30g

F44105  
€3.65



FunCakes Food Colour Gel Pink 30g

F44110  
€3.65



## **Ingredients for the Babyshower Cupcakes**

- 500 g FunCakes Mix for Cupcakes
- 150 g FunCakes Mix for Enchanted Cream®
- FunCakes Sugar Paste Bright White
- FunCakes Food Colour Gel Baby Blue
- FunCakes Food Colour Gel Black
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Paste Ivory
- FunCakes Sprinkles Stars Silver
- FunCakes Baby Feet Boy
- FunCakes Baby Feet Girl
- FunColours Metallic Spray Bronze
- FunColours Metallic Spray Silver
- 250 g unsalted butter
- 200 ml milk
- 5 eggs (approx. 250 g)

## **Other necessities for the Babyshower Cupcakes**

- FunCakes Baking Cups White
- FunCaks Decorating Bags
- Wilton Recipe Right Muffin Pan
- Wilton Decorating tip #1M Open Star
- Wilton Decorating tip #6B
- Wilton Small rolling pin 15 cm
- PME Star cutter set/6
- Topper of your choice



### **Step 1: Prepare the fondant stars for the Babyshower Cupcakes**

Roll out the white sugar paste to a thickness of about 2 mm and cut out stars in different sizes. Let it air dry for two hours.

### **Stap 2: Bereid de basis voor de Babyshowe Cupcakes**

Preheat the oven to 180°C (convection oven 160°C) and prepare 500g FunCakes Mix for Cupcakes by mixing it with 5 eggs and 250g unsalted butter for 4 minutes on low speed. Divide the baking cups over the muffin pan and fill them with batter. Bake the cupcakes for 18-22 minutes.

Prepare 150 g FunCakes Mix for Enchanted Cream® by mixing it with 200ml milk for 3 minutes on door dit te mengen met 200ml melk en 3 minutes on high speed. To colour the cream vintage pink, mix the Enchanted Cream® with the pink food colour gel and a little bit of ivory paste colour. To colour the cream vintage blue, mix the Enchanted Cream® with the baby blue colour gel and add a tip of black gel.

Fill a decorating bag with tip #1M and add the pink Enchanted Cream®. Fill another decorating bag with tip #6B and add the blue Enchanted Cream®.



### **Stap 3: Decorate the Babyshower Cupcakes**

Spray the white fondant stars with the bronze and silver Metallic Spray and let it dry.

Pipe rosettes on the cupcakes and decorate with the sprinkles. Place a fondant star in every rosette and put a cupcake topper in some of the cupcakes!

**Tip:** Check out the other recipes of this sweetable such as the [Twinkle Twinkle Drip Cake](#), [Twinkle Twinkle Cookies](#) and [Babyshower Cake Pops](#).

*This recipe is made possible by FunCakes.*