

de leukste taarten shop



Spring Cupcakes with Grass

These beautiful decorated cupcakes are perfect for Spring. But are also beautiful on a decorated Easter table. The cupcakes are quick and easy to make with the FunCakes mix for cupcakes. Decorate the cupcakes after baking with grass made of green colored royal icing.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Fondant Spring Green 250g

F20115
€2.85



FunCakes Fondant Bright White 250g

F20100
€2.85

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FunCakes Fondant Tiger Orange 250g

F20250
€2.85



FunCakes Fondant Teddy Bear Brown 250g

F20245
€2.85



FunCakes Fondant Multipack Pastel Colours 5x100g

F20355
€7.49



FunCakes Food Colour Gel Orange 30g

F44145
€3.65



FunCakes Food Colour Gel Leaf Green 30g

F44130
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



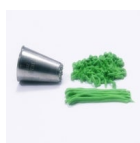
FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



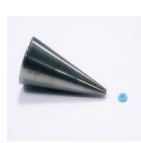
House of Marie Baking Cups White pk/48

HM0015
€3.29



JEM Nozzle Hair/Grass Multi-Opening Small #233

NZ233
€1.45



JEM Nozzle Round #3

NZ3
€1.45



PME Plunger Cutter Flower Blossom set/4

FB550
€10.69



Ingredients

- FunCakes Baking Mix for Cupcakes 500 g
- RD Edible marker - Black
- FunCakes fondant Green
- FunCakes Rolfondant White
- FunCakes Rolfondant Orange
- FunCakes Rolfondant Light Brown
- FunCakes Mix for Royal Icing 450 g
- FunCakes Rolfondant Multipack Pastel Colors
- FunCakes Edible Gel Colorant Orange
- FunCakes Edible Colorant Gel Leaf Green
- FunCakes Edible Coloring Gel Yellow
- 5 eggs
- 250 grams unsalted butter
- 30 ml water

Supplies

- House of Marie Cupcake tins cup White - pk/50
- PME Blossom Plunger Cutter Set/4
- FunCakes Pipe Bags 41 cm pk/10
- JEM Small Hair/Grass Multi-Opening Nozzle #233
- JEM Round Nozzle #12
- JEM Round Nozzle #3
- Baking paper
- Easter Eggs



Step 1: Bake the gluten-free cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Prepare 500 g FunCakes Mix for Cupcakes Gluten-Free as indicated on the package. Divide the House of Marie Baking Cups Kraft into a muffin baking pan and spoon the batter into the cups (fill to about half way). Bake the cupcakes in the oven for about 18 - 20 minutes until done, then let them cool on a cooling rack.

Step 2: Modeling the rabbit and carrots

Start by sculpting the bunnies. To do this, form two equally sized balls of fondant (or marzipan) and roll cones out of them. One cone is for the head and the other is for the body. Cut the narrow top of one cone to make ears. Make two small rolls of white fondant and press it onto the front of the ears. Place the head on the body and make eyes and a nose. Make paws by making a roll of brown fondant and gluing it to the body. For the carrot, roll a little orange fondant into a point, place a few sprigs of green fondant inside. Place the carrot between the front legs.

Step 3: Preparing the FunCakes Royal Icing

Prepare the FunCakes mix for Royal Icing according to the instructions on the package and color three quarters of it green. Color the remaining icing a little orange and the rest yellow. Place nozzle 12 in a piping bag and fill it with the yellow icing. Place nozzle 3 in another piping bag and fill it with the orange icing. In the last piping bag, place nozzle 233 and fill it with green icing.

Step 4: Pipe little chicks

Make the chicks by holding the piping bag with yellow icing just above a piece of baking paper and applying pressure until a ball two inches wide has formed. Now slowly move the piping bag to the



side while continuing to squeeze. This is how you form the chick's body. Pipe a round above it as the head and then pipe a beak with the orange icing. With the yellow icing make a narrow line on the body as a wing. With black marker, put a dot for the eye and let the chicks dry.

Step 5: Decorate cupcakes

Pipe grass mats onto the cupcakes by holding the nozzle just above the cupcake, squeezing the piping bag until the icing meets the cupcake and then slowly moving the piping bag up until you find the grass long enough. Fill the surfaces of the cupcakes. Place a few eggs on some of the cupcakes immediately after spraying, they will stick immediately. Roll out different colors of fondant and cut out flowers. Place them on the still wet icing. Place the bunnies and chicks on the cupcakes. Let everything dry and harden. Finally, fold the cupcake wrappers together and put the decorated cupcakes inside.

Step 6: Enjoy your Spring Cupcakes with a grassy field!