



## Botanical sugar rods cupcakes

Sugar rods are trendy and a super nice decoration for cakes and cupcakes. Make botanical cupcakes with green and yellow golden sugar rods for a nice treat.

## Boodschappenlijstje



**RD ProGel® Concentrated Colour - Olive Green**

RD9531  
€4.15



**Wilton Recipe Right® 12 Cup Muffin Pan**

03-3118  
€10.49



**RD ProGel® Concentrated Colour - Gooseberry**

RD9521  
€4.15



**House of Marie Baking cups Black - pk/50**

HM0039  
€3.35



**FunCakes Mix for Cupcakes 500 g**

F10105  
€4.55



**FunCakes Mix for Buttercream 1 kg**

F10560  
€7.49



**FunCakes Metallic Sugar Rods XL Green 70 g**

F52605  
€3.99



**FunCakes Decorating Bags 41 cm pk/10**

F85110  
€3.79



**FunCakes Food Colour Gel Holly Green 30 g**

F44175  
€3.55

Other materials:

- 250 + 250 gram soft unsalted butter
- 5 eggs
- 200 ml water

Mix 200 gram FunCakes mix for Buttercream with 200 ml water and set aside. Preheat the oven to 180°C (convection 160°C). Mix 500 gram FunCakes mix for Cupcakes, 5 eggs and 250 gram butter at low speed in 4 minutes into a smooth batter. Divide the baking cups over the muffin pan and fill them with batter. Bake the cupcakes in 20-25 minutes until golden. When you have batter left, bake another batch.

Finish the buttercream as described on the packaging and divide it into 4 portions. Colour these portions green with the 4 green colourings. Put all the buttercream in one decorating bag with decorating tip 1M. Pipe nice dots on the cupcakes. Decorate with the yellow golden and green sugar rods.