



## Festive Royal Cupcakes

With this recipe, you can easily whip up delicious cupcakes with a hint of Orange! The cupcakes are adorned with a swirl of Orange Buttercream and topped off with orange sprinkles. Perfect for King's Day, the European Championship, and the World Cup.

## Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105  
€3.87



FunCakes Mix for Buttercream 500 g

F10125  
€4.33



FunCakes Flavour Paste Orange 120 g

F56305  
€5.01



FunCakes Nonpareils Orange 80 g

F51510  
€2.25



FunCakes Decorating Bags 41 cm  
pk/10

F85110  
€3.22



Wilton Recipe Right® 12 Cup Muffin  
Pan

03-3118  
€8.92



Wilton Decorating Tip #1M Open Star  
Carded

02-0-0151  
€2.00



House of Marie Baking Cups Foil Gold  
pk/24

HM2026  
€2.88

## **Ingredients**

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Buttercream 250 g
- FunCakes Flavour Paste Orange
- FunCakes Nonpareils Orange
- 250 g butter
- 5 eggs (approx. 250 g)
- 250 g unsalted soft butter
- 200 ml water

## **Supplies**

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Decorating Tip #1M Open Star Carded
- House of Marie Baking Cups Foil Gold pk/24

## **Step 1: Bake the cupcakes**

Start by preparing the 500g FunCakes Mix for Cupcakes following the instructions on the packaging. Place the gold baking cups in a muffin pan and spoon the batter into the cups using an ice cream scoop. Fill the cups to about halfway. Bake the cupcakes in a preheated oven at 180°C (convection 160°C) for approximately 18 minutes until baked through.

## **Step 2: Make the buttercream**

Meanwhile, prepare the buttercream following the instructions on the packaging. Ensure all your ingredients are at room temperature. After following the regular preparation method, you can optionally add color or flavor. Here, we've added a delicious orange flavor to the buttercream. Simply add a little orange flavoring (to taste) and mix well.

## **Step 3: Decorate the Orange Cupcakes**

Fit the piping nozzle into the piping bag and fill it with the buttercream. Hold the piping bag upright above the cupcake and create a beautiful swirl by piping from the outside to the center in a spiral motion. Complete the swirls with orange sprinkles or nonpareils for the perfect finish.

## **Step 4: Enjoy these Festive Orange Cupcakes!**