

de leukste taarten shop



Chic Aubergine Feather Cupcakes

Make these cupcakes with the FunCakes Sugar Paste Colour of the Year Chic Aubergine. This colour pairs perfectly with FunCakes' supporting Boho Chic collection! The cupcakes are decorated with beautiful fondant feathers and made with colours from the new sugar paste collection. Perfect for any occasion!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Sugar Paste Mystic
Turquoise 250g

F20205
€2.85



FunCakes Sugar Paste Chic Aubergine
250g

F20290
€2.85

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FunCakes Sugar Paste Tropical Orange
250g

F20140
€2.28



FunCakes Sugar Paste Vintage Purple
250g

F20300
€2.85



FunCakes Sugar Paste Rosé White
250g

F20295
€2.85



FunCakes Metallic Food Paint Dark
Gold 30ml

F45185
€6.45



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Baking Cups Light Pink /
White pk/48

F84355
€3.19



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Dekofee Professional Brush 1

DF0703
€3.95

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Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Enchanted Cream® 150 g
- FunCakes Flavour Paste Whipped Cream
- FunCakes Sugar Paste Chic Aubergine 250 g
- FunCakes Sugar Paste Rose White 250 g
- FunCakes Sugar Paste Vintage Purple 250 g
- FunCakes Sugar Paste Mystic Turquoise 250 g
- FunCakes Sugar Paste Tropical Orange 250 g
- FunCakes Edible Metallic Paint Dark Gold
- FunCakes Tylo Powder
- 250 unsalted butter
- 150 ml milk
- 5 eggs (approx. 250 g)

Supplies

- FunCakes Decorating Bags
- FunCakes Baking Cups Light Pink
- FunCakes Baking Cups White
- Wilton Recipe Right® Muffin Baking Pan 12 cupcakes
- Wilton Decorating Tip #1M Open Star
- Karen Davies Mal Feathers
- Dekofee Profi Brush 1

TIP! Ideally you should make the feathers 1 or 2 days earlier so they can dry well!



Step 1: Make the sugar paste feathers

Knead all colours of FunCakes Sugar Paste smoothly and knead in a pinch of FunCakes Tylo Powder per color. Dust the mold with the feathers lightly with cornstarch and shake out the excess. Now make the feathers of your choice. Caution! Do NOT cut away the excess fondant with a knife but remove it with your fingers.

Let the feathers dry on a piece of crumpled kitchen paper overnight, preferably 2 days. When the feathers are dry, paint the veins of the feathers gold.

Step 2: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C) and divide the baking cups over the muffin tray. Prepare 500 g FunCakes Mix for Cupcakes as indicated on the package and divide among the baking cups. Bake the cupcakes for about 19 - 22 minutes until golden brown and then let them cool down.

Step 3: Make the Enchanted Cream®

Prepare 150 g FunCakes Mix for Enchanted Cream® as indicated on the package and flavour it with the FunCakes Flavout Paste.



Step 4: Decorate the cupcakes

Place the Enchanted Cream® in a decorating bag with decorating tip #1M and swirl nice rosettes on the cakes. Decorate with a sugar paste feather.

Step 5: Enjoy these cupcakes!

This recipe is made possible by FunCakes.