



Pink Flower Cupcakes

Make these cheerful Pink Flower Cupcakes during the Spring season! These cupcakes are ideal as gifts for Mother's Day, Easter and Spring. Create several flowery cupcakes and arrange them into a beautiful cupcake bouquet. A unique gift that also tastes delicious!

Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Bright White
250 g

F20100
€2.85



FunCakes Sugar Pearls Large White 70
g

F53060
€3.19



Wilton Icing Color - Royal Blue - 28g

04-0-0035
€2.59



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



Wilton Decorating Tip #003 Round
Carded

02-0-0154
€1.65



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Food Colour Paste Pink 30 g

F45035
€2.69



Wilton Icing Color - Lemon Yellow - 28g

04-0-0031
€2.59



FunCakes Baking Cups White pk/48

F84100
€3.09



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Wilton Decorating Tip #2D Dropflower
Carded

02-0-0149
€2.35



Wilton Disposable Decorating Bags
pk/24

02-0-0018
€9.59



Wilton -Perfect Height- Rolling Pin
22,5cm

02-0-0169
€8.99



Dekofee Mini Plungers Leaves set/3

DF0572
€6.25

Ingredients

- FunCakes Mix for Buttercream 250 g
- FunCakes Mix for Cupcakes 500 g
- FunCakes Sugar Paste Bright White
- FunCakes Food Colour Paste Pink
- FunCakes Sugar Pearls Large White
- Wilton Icing Color - Lemon Yellow
- Wilton Icing Color - Royal Blue
- 250 ml water
- 300 g soft unsalted butter
- 250 g butter
- 5 eggs(approx. 250 g)

Supplies

- FunCakes Baking Cups White pk/48
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Tip #2D Dropflower Carded
- Wilton Decorating Tip #003 Round Carded
- Wilton Disposable Decorating Bags pk/24
- Wilton -Perfect Height- Rolling Pin 22,5cm
- Dekofee Mini Plungers Leaves set/3

Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C). Process the ingredients at room temperature. Prepare 500 grams of FunCakes Mix for Cupcakes as described on the packaging. Then distribute the baking cups over the muffin pan and spoon the batter into the cups. Bake the cupcakes for approximately 18-20 minutes until done. Allow to cool well after baking, removing from the muffin pan and placing on a cooling rack.

Step 2: Make the buttercream

Prepare 250 grams of FunCakes Mix for Buttercream as indicated on the packaging. Divide the buttercream into three different bowls and color one part pink, one part coral by mixing pink and lemon yellow, and leave the last part white.

Step 3: Make the sugar paste leaves

Colour a portion of the white sugar paste light green by kneading lemon yellow and royal blue colours into the sugar paste. Roll out the sugar paste on a floured work surface to a thickness of 3 mm. Use leaf plungers to cut out small leaves from the sugar paste. Then let them dry for an hour to harden the sugar paste.



Step 4: Fill the piping bags with buttercream

Fill one piping bag with tip #1M with the pink buttercream and another piping bag with tip #2D with the coral buttercream. Fill a third piping bag with tip #003 with the white buttercream.

Step 5: Decorate the cupcakes

Rose cupcake

Pipe rosettes on some cupcakes with tip #1M and place 2 larger leaves on the sides of the rosettes.

Drop flower cupcake

Use tip #2D to pipe drop flowers on some cupcakes. Decorate the center with a white sugar pearl and place small leaves on the sides.

Dropflower and rose cupcake

Use the #1M piping bag to pipe small rosettes on several cupcakes. Pipe a few drop flowers with the #2D piping bag. Finish the center with white sugar pearls. Use piping bag tip 3 to pipe dots to fill in empty spaces. Place the 2 smallest leaves on the sides of the flowers.

Step 6: Enjoy these delicious Flower Cupcakes!

This recipe made possible by Wilton.