

de leukste taarten shop



Flowerbasket cupcakes

These beautiful flower baskets are made of mini cupcakes. What makes them the perfect treat for a high tea. The flowers are made with various kinds of plunger cutters and off course many colors of FunCakes fondant. The handle is easily made by adjusting two rolls of white fondant with each other.

Boodschappenlijstje



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.95



FunCakes Fondant Bright White 250g

F20100
€2.85



FunCakes Mix for Cupcakes 500g

F10105
€4.55



House of Marie Mini Baking Cups Light
Pink pk/60

HM1616
€3.59

de leukste taarten shop



FunCakes Sugar Pearls Small Metallic Silver 80g

F51770
€5.19



FunCakes Food Colour Gel Leaf Green 30g

F44130
€3.65



FunCakes Food Colour Gel Orange 30g

F44145
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



Other materials for 24 mini cupcakes:

- 125 gram butter
- 3 eggs (size M, approx. 125 gram)

First bake the cupcakes, all the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For 20-24 mini cupcakes put 250 grams of the mixture, 125 grams of butter and 3 eggs (approx. 215 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approximately 18 minutes. Let the cupcakes cool down.

Knead approx. 50 gram white fondant well and roll thin rolls of it. Turn two rolls to each other (approx. 9 cm long). This will be the handles of the cupcakes. Leave the rolls to dry in a loop.

Color the rest of the fondant in different colors with the icing colors. Lubricate the top of the cupcakes with piping gel. Cut out the green fondant small rounds and place them on the cupcakes. Use the rose leaf plunger to cut out leafs. Place these leafs a little bit over the edge of the cupcake. Now cut out various kinds of flowers out of different colors fondant. Place them flowers on the cupcake. Finish it by placing some sugarpearls on the flowers. At last, place the handle on the cupcake.

Tip: you can also decorate the baking cups with a bow of fondant. Therefore you could use the FI molds small bow.