



Cupcake Bouquet

Flowers keep coming back during Spring and are therefore very timeless. So make these delicious flower cupcakes and put together a cupcake bouquet with this recipe created by @Nadine_bakt! In the recipe, she explains how to easily frost cupcakes with buttercream. This way you can give a beautiful bouquet of Roses, Peonies, Carnations and Hydrangeas as a gift!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix for Swiss Meringue Buttercream 400 g

F10145
€5.19



FunCakes Food Colour Gel Leaf Green 30 g

F44130
€3.55



ScrapCooking Colour & Flavour Paste Pink / Raspberry 10g

SC4059
€4.69



FunCakes Cake Dummy Round Ø15 cm x 7 cm

F82010
€1.75



FunCakes Parchment Paper Sheets 25x25 cm pk/50

F83460
€3.95



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



Wilton Decorating Tip #125 Petal Flower Carded

02-0-0139
€2.75



Wilton Decorating Tip #104 Petal Carded

02-0-0136
€1.65



Wilton Decorating Tip #2D Dropflower Carded

02-0-0149
€2.35



Wilton Decorating Tip #352 Leaf Carded

02-0-0157
€2.35



House of Marie Baking cups Light Pink - pk/48

HM1210
€3.35



JEM Medium Petal/Ruffle Nozzle #121

NZ121
€2.09

Ingredients

- FunCakes Mix for Cupcakes 250 g
- FunCakes Mix for Swiss Meringue Buttercream 100 g
- FunCakes Food Colour Gel Leaf Green
- Scrapcooking Colour & Flavour Paste Pink / Raspberry
- 125 g butter
- 2,5 egg (125 g)
- 70 ml warm water
- 220 g unsalted butter

Supplies

- FunCakes Cake Dummy Round Ø15 cm x 7 cm
- FunCakes Parchment Paper Sheets 25x25 cm pk/50
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Decorating Tip #125 Petal Flower Carded
- Wilton Decorating Tip #104 Petal Carded
- Wilton Decorating Tip #2D Dropflower Carded
- Wilton Decorating Tip #352 Leaf Carded
- House of Marie Baking cups Light Pink - pk/50
- JEM Medium Petal/Ruffle Nozzle #121
- Wrapping paper of your choice

Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C). Prepare 250 grams of FunCakes Mix for Cupcakes as indicated on the package. Place the baking cups in the muffin pan and spoon the batter into the baking cups. Bake the cupcakes in the oven for approximately 18-20 minutes until done. Allow them to cool thoroughly after baking before decorating.

Step 2: Make the Swiss Meringue Buttercream

Prepare 100 grams of FunCakes Mix for Swiss Meringue Buttercream as indicated on the package. Color half of it light pink using Scrapcooking's color and flavor paste. Divide the remaining half into 3 portions; color one portion dark pink, one portion green, and leave one portion white.

Step 3: Prepare the piping bags

Divide the buttercream into piping bags fitted with the following piping tips:

- Tip #352 with the green buttercream for the buttercream leaves
- Tip #104 with the light pink buttercream for the Roses and Peonies
- Tip #121 with the light pink buttercream for the Carnations

For the Hydrangea, use tip #2D. First, cover the inner edges around the piping tip of the piping bag with the white buttercream, then fill with the pink buttercream.



Step 4: Make the flower cupcakes

Make the Rose cupcake

Start by piping a swirl on the cupcake, about 1 cm high. Using tip #104, pipe short petals around the swirl until the entire cupcake is covered with the rose. Ensure the thicker end of the piping tip is pointing downwards.

Make Peony cupcake

Start by piping three small swirls on the cupcake, about 1 cm high each. Using tip #104, pipe separate short petals around each swirl to form three peonies on the cupcake. Use the green buttercream to fill the cupcake with leaves.

Make Hydrangea cupcake

For the hydrangea cupcake, use tip #2D. Pipe small swirls onto the cupcake until it's well-covered.

Make Carnation cupcake

Use tip #121 for the Carnations and pipe small flower petals onto the cupcakes. They don't have to be perfectly aligned. This will give them a playful look and make them appear more realistic!

Step 5: Assemble the cupcake bouquet

Cut FunCakes Parchment Paper Sheets into square pieces that fit around the cupcakes. Place each cupcake on a sheet and arrange them on the cake dummy. Do this one by one until the dummy is completely filled with cupcakes. Wrap a large sheet of wrapping paper or other beautiful paper around the cupcakes to complete the bouquet.

Step 6: Surprise someone with this delicious Cupcake Bouquet with Buttercream!

This recipe is made possible by @nadine_bakt.