



## Festive Confetti Cupcakes

These cheerful confetti cupcakes, also known as funfetti cupcakes, are a delicious addition to any birthday. The colourful confetti in the batter makes for a festive surprise! Decorate the cupcakes with cream and sprinkle some confetti on top for an extra festive look.

## Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105  
€3.64



FunCakes Mix for Swiss Meringue Buttercream 400g

F10145  
€4.15



FunCakes Mini Confetti Carnival 60g

F52005  
€2.71



FunCakes Decorating Bags 46cm pk/10

F85120  
€4.09



Wilton Decorating Tip Open Star #1M

02-0-0151  
€1.88



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



Wilton Recipe Right Muffin Pan

03-3118  
€10.49



House of Marie Baking Cups White pk/48

HM0015  
€3.25



PartyDeco Candles Pink/Gold pk/17

SCP-7  
€0.95

## Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Swiss Meringue Buttercream 100 g
- FunCakes Mini Confetti Carnaval
- 100 water
- 250 + 250 g butter
- 5 eggs (approx. 250 g)

## Supplies

- FunCakes Decorating Bags 46 cm pk/10
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Recipe Right® 12 Cup Muffin Pan
- House of Marie Baking cups White - pk/50
- PartyDeco Birthday Candles Mix pk/10

## Step 1: Make the cupcakes

Preheat the oven to 180°C (160°C for a convection oven). Ensure all ingredients are at room temperature. Mix 500 g of the mix, 250 g of butter, 250 g of eggs (5 eggs), and a handful of FunCakes Confetti Mix together. Mix on low speed for 4 minutes until a smooth batter forms. Line a muffin tin with paper liners. Fill each liner halfway with the batter using an ice cream scoop. Bake for 18 to 20 minutes until done. Allow the cupcakes to cool on a cooling rack.

## Step 2: Prepare the Buttercream

For the buttercream, mix 100 grams of the mix with 100 ml of water using a whisk and let it set for at least 1 hour. In the meantime, beat 250 grams of butter for about 1 minute until smooth. Gradually add the mixture to the butter in four parts, ensuring each portion is fully incorporated before adding the next. Continue mixing for 5-10 minutes until the buttercream is smooth.

## Step 3: Decorate the cupcakes

Fill a piping bag fitted with a #1M tip with the buttercream. Pipe swirls onto the cupcakes. Once all cupcakes have a swirl, sprinkle them with FunCakes Confetti Mix. For an extra festive touch, place a candle on top.

## Step 4: Enjoy the Cheerful Funfetti Cupcakes

*This recipe is made possible by Sintia Tibosch.*