



Recipe: colorful Easter cupcakes

These cheerful cupcakes are super fun to make for the Easter days. Blogger Aukje's wereld made these nice cupcakes using products from our shop. Make them easily yourself or together with the children!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Sugar Paste Bright White 1 kg

F20500
€8.07



Wilton Icing Color - Leaf Green - 28g

04-0-0047
€2.20



FunCakes Edible Glue 22 g

F54750
€1.91



Wilton Disposable Decorating Bags 40cm pk/12

03-3102
€5.82



Patisse Fondant Roller 20cm

P02066
€5.52



FunCakes Mix for Bavarois Strawberry 150 g

F54305
€5.31



FunCakes Sprinkle Medley Happy Easter 65 g

F52975
€2.68



FunCakes Sugar Decorations Easter Set/14

F50260
€2.45



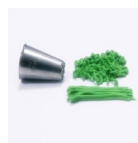
ScrapCooking Sugar Decorations Bunny / Carrot Set/8

SC6992
€5.99



Wilton Recipe Right® 24 Cup Mini Muffin Pan

03-0-0017
€10.53



JEM Small Hair/Grass Multi-Opening Nozzle #233

NZ233
€1.18



PME Butterfly Plunger Cutter set/3

BU910
€8.03



PME Mini Baking cups Pastel pk/100

BC721

€2.29

Ingredients

- Funcakes Baking mix for cupcakes 500g
- Funcakes Mix for Buttercream
- Funcakes fondant White
- FunCakes fondant Pink
- FunCakes Sprinkle Medley Happy Easter 65g
- FunCakes Mix for Bavarois Strawberry 150g
- Wilton Edible Colorant Leaf Green - Icing Color
- FunCakes Sugar Decoration Easter Set /14
- FunCakes Edible Glue
- ScrapCooking Sugar Decorations Rabbit/Root Set/8
- 150 g + 250 g butter
- 5 eggs
- 125 ml + 60 ml water
- 250 ml whipped cream

Supplies

- PME Mini Cupcake Molds Pastel pk/100
- Patisse Fondant roller 20cm
- Wilton Recipe Right Muffin Baking Mould 12 cupcakes
- Wilton Disposable Syringe Bags 40cm, pk/12
- PME Butterfly Plunger Starter Set/3
- JEM Small Hair/Grass Multi-Opening Nozzle #233

Step 1: Preparing the Buttercream

Mix 125 g of mix with 125 ml of water, beat the mixture with a whisk and allow this mixture to set for at least one hour at room temperature. Beat 150 g unsalted butter for about 5 minutes until soft. Add the mixture to the butter in portions, mix through completely before adding the next portion. Mix through to a smooth cream in about 10 minutes.

Step 2: Make the FunCakes baking mix for cupcakes.

Preheat the oven to 180°C (hot air oven 160°C). Process the ingredients at room temperature: 500 g mix, 250 g (cream) butter and 5 eggs (250 g). Mix on low speed for 4 minutes to a smooth batter. Divide paper baking cups into a muffin baking pan and spoon the batter into the cups with an (ice cream) spoon (fill to about half). Bake the cupcakes in the oven for about 18-20 minutes until done. Let the cupcakes cool on the countertop.

Step 3: Make the strawberry Bavarian cream filling

Whip 250 ml of whipping cream until lumpy. Mix 50 g bavarois mix with 60 ml lukewarm water and gently fold this mixture into the whipped cream. When the cupcakes have cooled, fill them with the bavarois filling. You carefully make a cavity in the cupcake with an apple corer and pipe the bavarois filling into the cupcake with a piping bag.

Step 4: Decorate the Cupcakes

There are two variations for decorating the cupcakes: you have the piped-up cupcakes with buttercream and the cupcakes with fondant on top. To make the grass cupcakes, put the green buttercream in a piping bag in which you have put the special grass nozzle, so you can spray nice thin grass strands. Put your nozzle right on the cupcakes and gently squeeze your piping bag until the buttercream comes up. Then place the sugar decorations in the grass.

To make the fondant cupcakes, first knead the fondant a little more smoothly as indicated on the package. Then you roll out the fondant smooth so you can cut out a round that fits nicely on the cupcake. It's best to sprinkle a little powdered sugar on your cutting board before you roll out the fondant so that it doesn't stick. Before you put the fondant on the cupcake, spread a little buttercream on the cupcake before attaching the fondant (kind of like glue), so the fondant won't fall off the cupcake.

To attach the smaller pieces of fondant, you can use our edible glue from Funcakes, so that it stays well attached to the cupcake.

Step 5: Enjoy the Bright Easter cupcakes!

This recipe was made possible in part by: [Aukje's World](#)