



Candy clay cupcakes

These cupcakes have a beautiful decoration made of candy clay. Candy clay is made of melted candy melts and corn syrup. After this is harden, it can be used for making decorations.

Boodschappenlijstje



Cookie Cutter Ring Ø 6 cm

K054013
€2.71



PME Petal Glue -Edible Glue- 60g

104FP006
€2.95



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45



FunCakes Sugar Paste Bright White 250 g

F20100
€2.85

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)

First make the candy clay, melt the candy melts in the microwave, au bain-marie or in a chocolate melter. Add 85 gram of corn syrup and stir to blend. Turn out the mixture onto waxed paper and let set at room temperature to dry. Wrap well and store at room temperature until needed. Candy clay handles best if hardened overnight.

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18-20 minutes.

Candy clay will be very hard at the start; knead it a time until workable. Divide candy clay in four portions and colour every portion with a different colour. Roll out the candy clay on a work surface sprinkled with cornstarch. Use the fondant trimmer to make strokes, roll the strokes up and let them dry.

In the meanwhile knead the fondant and roll this out. Use the cutter to cut out circles and place them on the cupcakes. Then paste the candy clay strokes with some glue on the cupcakes.

Made possible by Wilton. 