



Baby girl cupcakes

Celebrate the birth of a baby girls with these cute baby girls cupcakes! These cupcakes are also suitable for a baby shower party.

Boodschappenlijstje



FMM Tappit Cutter Alphabet Tappits Lower Case Art Deco

CUTALPAD2
€4.85



Katy Sue Silicone Mould Balloons

CE0039
€11.59



Wilton Recipe Right Muffin Pan

03-3118
€8.39



House of Marie Baking Cups Foil Baby Pink pk/24

HM4372
€3.39



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Mix for Buttercream 500g

F10125
€4.07



Cookie Cutter Ring Ø 6,5 cm

K047650
€3.39



FunCakes Sugar Paste Bright White 250g

F20100
€2.85



FMM Cutter Mummy and Baby Elephant

CUTELEPHNT
€6.39



FunCakes Sugar Pearls Medium Shiny Black 80g

F51680
€3.39



FunCakes Food Colour Gel Pink 30g

F44110
€3.55

Other materials for baby girl cupcakes:

- 5 eggs
- 250 + 250 gram soft unsalted butter
- 200 ml water

Prepare 200 gram FunCakes mix for Buttercream as described on the packaging and set aside. Preheat the oven to 180°C (convection 160°C). Prepare 500 gram FunCakes mix for Cupcakes as described on the packaging and divide this over the baking cups. Bake the cupcakes in about 18-20 minutes. Let them cool down outside the muffin pan.

Divide 500 gram white fondant in 4 pieces and colour them light pink, pink and dark pink. Keep 1 piece white. Roll the coloured fondant out to a thickness of approx. 2 mm on icing sugar and cut out as many circles (Ø 6,5 cm) as you need. Let them dry a bit. Also cut out elephants and hearts. The eyes of the elephants are black sugar pearls. Make balloons with the silicone mould.

For the letters, roll out the fondant very thinly and use the cutting wheel to cut out squares that are slightly smaller than the letters. Let it dry for 15 minutes. Lay a letter tappit on a square, slide the tappit back and forth and tap the tappit on the table to release the fondant letter. If this doesn't work, the fondant is too thick. Make the letters for the word 'baby'. Now stick all the parts on the fondant circles with edible glue. Use the edible pen to draw a balloon string.

Finish the buttercream as described on the packaging and bring to taste with the whipped cream flavour paste. Put this in a decorating bag with decorating tip 1M and pipe nice swirls on the cupcakes. Lay a decorated fondant circle on each cupcake.

Recipe for 18 cupcakes