



Isomalt Christmas cupcakes

Isomalt is a versatile product, which can be used to make many different decorations. In this recipe we have made beautiful Christmas trees and balls of green and red isomalt. These cupcakes with swirl and isomalt decoration are ideal for Christmas.

Boodschappenlijstje



Patisse Measuring Spoons Plastic Set/4

P02480
€1.23



House of Marie Baking Cups Foil Silver pk/24

HM2019
€2.88



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Food Colour Gel Leaf Green 30 g

F44130
€3.02

Other materials:

- 5 eggs (approx. 250 gram)
- 550 gram butter
- 250ml water

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mixture, 250 gram butter and 5 eggs. Mix this in 4 minutes on low speed to a smooth batter. Line the baking cups in a muffin pan, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes for approx. 18-20 minutes. Let them cool down after baking. In the meanwhile, wash the strawberries and remove the crowns.

Place 5 blocks of white isomalt in the ½ Wilton cup and melt this in the microwave on 600 Watt. Be careful, because this becomes very hot! Add the green colouring and stir. Sprinkle some glitter over the silicon mat. Pour the melted isomalt with a zigzag motion in the shapes of Christmas trees and balls. Let this dry. Repeat this with the red isomalt.

In the meanwhile, make the buttercream, all the ingredients need to be at room temperature. Add 250 ml of water to 250 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 300 grams of unsalted butter for approximately 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Cut the bottom of the decorating bag and place the tip in the bag. Fill the bag with the buttercream and spray some lovely swirls on the cupcakes. Then carefully places the Christmas trees and balls in the swirls.