



Botanical sugar rods cupcakes

Sugar rods are trendy and a super nice decoration for cakes and cupcakes. Make botanical cupcakes with green and yellow golden sugar rods for a nice treat.

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€8.39



House of Marie Baking Cups Black pk/48

HM0039
€3.35



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Mix for Buttercream 1kg

F10560
€5.99



FunCakes Metallic Sugar Rods XL Green 70g

F52605
€3.99



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



FunCakes Food Colour Gel Holly Green 30g

F44175
€3.55

Other materials:

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

Mix 200 gram FunCakes mix for Buttercream with 200 ml water and set aside. Preheat the oven to 180°C (convection 160°C). Mix 500 gram FunCakes mix for Cupcakes, 5 eggs and 250 gram butter at low speed in 4 minutes into a smooth batter. Divide the baking cups over the muffin pan and fill them with batter. Bake the cupcakes in 20-25 minutes until golden. When you have batter left, bake another batch.

Finish the buttercream as described on the packaging and divide it into 4 portions. Colour these portions green with the 4 green colourings. Put all the buttercream in one decorating bag with decorating tip 1M. Pipe nice dots on the cupcakes. Decorate with the yellow golden and green sugar rods.