



Lace cupcakes

These lace cupcakes are perfect for every occasion! The beautiful pattern in the fondant is made with several cutters and tips.

Boodschappenlijstje



PME Round & Wavy Edge Cutter set/4

RW702
€3.35



LorAnn Bakery Emulsion - Lemon - 118ml

L0758
€7.49



RD Essentials Edible Glue 50g

RD9340
€4.79



Patisse Wooden Brush -1.5cm-

P02420
€2.09



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49

Other materials:

- 5 eggs (approx. 250 gram)
- 450 gram unsalted butter
- 125 ml water

Knead the pink and black fondant well, separately. Roll them out on a with icing sugar covered work surface till slices of 2 mm thick. Use the second largest round & wavy cutter to cut out rounds. Use tips 4, 10 en the smallest drop shape of the set to make a lovely patten in the pink fondant. Place the pink fondant on the black fondant and lay it away to dry.

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.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 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).

Place tip 1M in a bag and fill it with the cream. Pipe a roset on the cupcake and carefully press the fondant decoration on top. Finish it with a bit of twinkle dust.