

de leukste taarten shop



I do cupcakes

These I do cupcakes are perfect for the most beautiful day in your life! Make these cupcakes with the cupcake mix from FunCakes and place a lovely wrapper around them. Make charming pink circles from fondant and place them on the cupcakes. Finish the cupcakes with a swirl of buttercream and a pair of rings.

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€10.69



House of Marie Baking Cups Foil Silver
pk/24

HM2019
€3.45



Cookie Cutter Ring Ø6cm

K054013
€3.19



Patisse Disposable Piping Bags 41cm
pk/24

02435
€5.85

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FunCakes Fondant Sweet Pink 250g

F20110
€2.85



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cupcakes 500g

F10105
€4.55



Other materials:

- 500 gram butter
- 5 eggs (size M, approx. 250 gram)
- 200 ml water

First bake the cupcakes, all the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For 20-24 cupcakes/muffins put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approximately 18 minutes. Let the cupcakes cool down. Place the wrappers around the cupcakes.

Knead the pink fondant and roll it out till a thickness of approx. 1 cm. Use the round cutter to cut out 20-24 circles. Place the rounds on the cupcakes with a little bit of edible glue or jam.

The swirl are made of buttercream, all ingredients need to be at room temperature. Add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 250 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream. For a firmer cream, add 150 ml of water to 200 grams of the mixture.

Place the tip in the decorating bag and fill this with buttercream. Make swirls in the middle of the cupcakes and place the wedding rings in the middle.