

de leukste taarten shop



Flower Cupcakes Summerween

These flower cupcakes are the perfect mix of cute and creepy for a trendy Summerween party. With colourful petals and spooky Halloween-style details, they combine summer vibes with a fun Halloween twist.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Enchanted Cream®
200g

F11205
€4.25



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Food Colour Gel Orange 30g

F44145
€3.65

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FunCakes Food Colour Gel Purple 30g

F44120
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Chocolate Decoration Half Eyeball set/25

F50730
€6.36



FunCakes Glaze Topping Red 375g

F54360
€5.55



FunCakes Baking Cups Pink pk/48

F84115
€3.19



FunCakes Baking Cups Orange pk/48

F84245
€3.19



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Leaf #366

02-0-0158
€2.35



Wilton Decorating Tip Petal #104

02-0-0136
€1.65



Wilton Standard Adaptor/Coupler

03-3139
€1.35

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Wilton Honeycomb Spider pk/12

05-0-0133

€4.45



Ingredients

- 500 g FunCakes Mix for Cupcakes
- 200 g FunCakes Mix for Enchanted Cream®
- FunCakes Food Colour Gel Pink, Orange, Purple, Yellow
- FunCakes Chocolate Decoration Bloody Eyeball
- FunCakes Glaze Topping Red
- 250 g unsalted butter
- 5 eggs (approx. 250 g)
- 100 ml milk
- 100 ml water

Supplies

- FunCakes Baking Cups (pink/orange)
- Wilton Muffin Pan 12 cups
- Wilton Tip #1M, #366, #104
- Wilton Coupler
- Disposable piping bags
- Cling film

Step 1: Prepare the oven and cupcakes

Preheat the oven to 180°C (160°C fan). Place baking cups in the muffin tin.

Prepare the FunCakes cupcake mix according to the instructions. Fill the cups about 2/3 full and



bake for 18-22 minutes. Let cool completely.

Step 2: Prepare the cream

Prepare the FunCakes Enchanted Cream® according to the package instructions. Set aside for decoration.

Step 3: Colour the cream

Divide the cream into several portions and colour them using food gels (pink, orange, purple, yellow). Mix until smooth and vibrant.

Step 4: Create the multicolour roll

Place cling film on the work surface. Spread the different coloured creams next to each other in strips.

Roll tightly into a log and seal the ends.

Step 5: Prepare the piping bag

Place the cream roll into a piping bag fitted with tip #366. Cut one end of the roll open and insert it into the bag, cut side down.



Step 6: Pipe the flowers

Pipe petals around the edge of the cupcake using tip #366 and slowly work toward the centre to form a flower.

Step 7: Summerween finishing touch

Fill a piping bag with FunCakes Red Glaze Topping and pipe “bloody” streaks.

Add a chocolate eyeball in the centre of each cupcake. Finish with extra decorations for a spooky effect.

This recipe is made possible in part by FunCakes.