



## Hazelnut cupcakes with feathers

These cupcakes with feathers are great as a part of a sweet table or just by them self! The feathers are made with the lily plunger cutter from PME.

## Boodschappenlijstje



Wilton Disposable Decorating Bags  
pk/50

2104-1273  
€15.85



Wilton Recipe Right Non-Stick Cooling  
Grid -40x25 cm

03-3136  
€6.85



FunCakes Mix for Buttercream 500 g

F10125  
€5.09



FunCakes Mix for Cupcakes 500 g

F10105  
€4.55



FunCakes Modelling Paste White 250 g

F20780  
€4.25



FunCakes Flavour Paste Hazelnut 100  
g

F56140  
€7.29

Other materials:

- 5 eggs (approx. 250 gram)
- 250 gram unsalted butter
- 125 ml water
- 125 gram unsalted butter
- Brown parchment paper
- Brown rope
- Icing sugar
- Plastic spoons

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.

Cut the squares of approx. 15x15cm of the parchment paper and crumble them a bit. Take a piece of rope, fold the paper around the cupcakes and bind them together with the rope.

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, Add the hazelnut flavour and beat to a smooth buttercream (approx. 10 minutes).

Knead the gumpaste well and roll it out on a with icing covered surface. Cut out the feathers with the lily plunger cutter. Use the knife/scriber tool to make the stripes on the feathers. Let them dry on the convex side of the plastic spoons. When the feathers are dry you can give them a lovely golden look with the food paint.

Place the tip in the decorating bag and fill this with the buttercream. Pipe swirls on the cupcakes and decorate them with the feathers.