



Easter Lemon Cupcakes

Celebrate Easter with fresh and cheerful lemon flavoured Easter cupcakes. These light and fluffy cupcakes have a delicious fresh twist and are perfect for spring. With their soft lemon flavour and festive Easter decorations, they are a real eye catcher on the Easter table. Whether you bake them for an Easter brunch or a cosy moment with family, these cupcakes are guaranteed to bring a sunny baking moment.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Sugar Decorations Easter set/14

F50260
€2.45



FunCakes Sugar Decorations Carrots set/16

F50130
€2.39



Colour Mill Oil Blend Lemon 20ml

CMO20LMN
€6.49



Wilton Decorating Tip Open Star #1M

02-0-0151
€1.88



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes 3D Sprinkle Medley Sweet Easter 70g

F54110
€4.39



FunCakes Flavour Paste Lemon Meringue 100g

F56310
€6.15



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



House of Marie Baking Cups Daisy pk/48

HM5041
€3.59

Ingredients:

- 500 g FunCakes Mix for Cupcakes
- 200 g FunCakes Mix for ButtercreamFunCakes 3D Sprinkle Medley Sweet Easter
- FunCakes Sugar Decorations Easter set/14
- FunCakes Sugar Decorations Carrots set/16
- LorAnn Super Strength Flavor Natural Lemon 3.7 ml
- Colour Mill Oil Blend Lemon
- 5 eggs
- 250 g + 250 g soft unsalted butter
- 200 ml water

Necessities:

- FunCakes Piping Bag 46 cm
- Wilton Recipe Right® Muffin Pan 12 cupcakes
- Wilton Piping Tip #1M Open Star
- House of Marie Baking Cups Daisy pk/48

Step 1: Make the cupcakes

Prepare the FunCakes Mix for Cupcakes as indicated on the package. Place the House of Marie baking cups in the muffin pan and fill the cups about two thirds full with batter.

Bake the cupcakes in a preheated oven at 180°C (convection oven 160°C) for 21 to 25 minutes until lightly golden and done. If you have batter left, bake a second batch.

Step 2: Make the buttercream

Prepare 200 g FunCakes Mix for Buttercream with 200 ml water and finish it by adding 250 g soft butter as indicated on the package. Colour the buttercream soft yellow with Colour Mill Lemon Oil Blend food colouring and flavour it with LorAnn Super Strength Flavor Lemon.

Place the cream in a piping bag fitted with piping tip #1M and pipe rosettes or beautiful swirls onto the cupcakes.

Step 3: Decorate the cupcakes

Decorate the cupcakes with FunCakes 3D Sprinkle Medley Sweet Easter and the sugar decorations.