



Recipe for Christmas Cupcakes with Gingerbread

These Christmas cupcakes with gingerbread from FunCakes are really a party to look at. But more importantly, they are delicious! These cupcakes are the perfect Christmas combination: gingerbread, orange and cinnamon. You can decorate them beautifully in gold. Surprise yourself this Christmas and put these delicious Christmas cupcakes with gingerbread on the table!

Boodschappenlijstje



FunCakes Mix for Gingerbread 500 g

F11140
€4.99



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Pearl Choco Balls Bronze Gold Set/8

F50545
€3.35



FunCakes Flavour Paste Orange 120 g

F56305
€5.01



FunCakes Flavour Paste Cinnamon 100 g

F56145
€4.63



Patisse Ceramic Muffin Pan 12 Cavity

P03334
€15.15



Patisse Cookie Cutter Star Set/5

P02012
€5.85



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85



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

03-3136
€6.85



FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15



Wilton Mini Cookie Cutter Set Wreath
Mini Set/6

02-0-0382
€5.15



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Wilton Decorating Tip #003 Round
Carded

02-0-0154
€1.65

Ingredients for Christmas Cupcakes with Gingerbread

- [500 g FunCakes Mix for Gingerbread](#)
- [500 g FunCakes Mix for Cupcakes](#)
- [200 g FunCakes Mix for Buttercream](#)
- [100 g FunCakes Mix for Royal Icing](#)
- [FunCakes Flavor Paste Orange](#)
- [FunCakes Flavor Paste Cinnamon](#)
- [FunCakes Stars Gold](#)
- [FunCakes Soft Pearls Gold](#)
- [FunCakes Nonpareils Gold](#)
- [FunCakes Chocoballs Pearl Gold](#)
- 6 eggs (circa 300 g)
- 560 g unsalted butter
- 275 ml water

Other supplies for Christmas Cupcakes with Gingerbread

- [FunCakes Decorating Bags](#)
- [FunCakes Magic Roll-Out Powder](#)
- [Patisse Ceramic Muffin tin](#)
- [Wilton Cooling Grid](#)
- [Patisse Parchement Paper](#)
- [Wilton -Wide Glide- Rolling pin](#)
- [Wilton decorating tip #1M](#)
- [Wilton decorating tip #003](#)
- [Wilton Christmas tree/Snowflake/Gingerbread cookie cutter Set](#)
- [Patisse Cookie Cutter Star Set/5](#)
- [House of Marie Baking Cups Craft](#)
- Rosemary twigs
- Ice cream scoop

Step 1: Preparations gingerbread and cupcakes for the Christmas Cupcakes with Gingerbread

Prepare 500 grams of FunCakes Mix for Gingerbread by kneading the mix with 1 egg, 60 grams (cream) butter and 60 ml water. Knead into a firm dough, wrap it in plastic wrap and let it rest in the refrigerator for an hour. Then preheat the oven to 180 ° C (convection oven 160 ° C) and prepare the FunCakes Mix for Cupcakes. You prepare the cupcakes by mixing 500 grams of the mix with 250 grams of (cream) butter and 5 eggs. Mix it all in 4 minutes on low speed to a smooth batter and add some FunCakes Flavor Paste Cinnamon if desired. Divide the baking cups over the muffin pan and fill the cups with batter. Bake the cupcakes for 18 - 22 minutes until golden brown and let the cupcakes cool on the cooling rack.

Strp 2: Bake the gingerbread cookies

Remove the gingerbread dough from the refrigerator and line a baking tray with parchment paper. Roll out the dough on a magic roll-out powder covered work surface up to 2 mm thick and cut

out stars and Christmas trees. Bake the cookies for about 12 - 15 minutes and then let them cool on the cooling rack. **Tip:** if you have dough left over, you can freeze it and use it at a later time.

Stwp 3: Prepare the Royal Icing for the Chrismas Cupcakes with Gingerbread

Prepare 100 grams of FunCakes Mix for Royal Icing by mixing it with 12 ml of water. Beat this mixture gently for about 7-10 minutes until the icing is white, no longer shiny and peaks can be drawn that do not run back. Place tip # 003 in the decorating bag and fill it with royal icing. Decorate the stars and Christmas trees with the icing and let it dry.

Step 4: Prepare the buttercream for the Chrismas Cupcakes with Gingerbread

Prepare 200 grams of FunCakes Mix for Buttercream by mixing it with 200 ml water. Beat the mixture with a whisk and let it stiffen at room temperature for at least 1 hour. As soon as it has stood for an hour, beat 24 grams of (cream) butter until smooth in about 5 minutes. Add the mixture in parts to the butter, always mixing completely before the next part can be added. Mix it all into a smooth cream in approx. 10 minutes and add some FunCakes Orange Flavor Paste if desired. Place tip # 1M in a decorating bag and fill it with buttercream. Pipe rosettes on the cupcakes and decorate them with gold sprinkles and rosemary sprigs.