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Orange Cupcakes

These Orange Cupcakes are very easy to make during any Orange celebration! The cupcakes are made from FunCakes Mix for Cupcakes, with a tuft of Enchanted Cream® and decorated with red, white and blue nonpareils. Perfect for a treat during King's Day!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Nonpareils Red-White-Blue
80g

F51970
€2.23



Colour Mill Oil Blend Orange 20ml

CMO200RG
€5.19



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35

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FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Recipe Right Muffin Pan

03-3118
€10.69



House of Marie Baking Cups Foil
Orange pk/24

HM2088
€2.76



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



FunCakes Mix for Crème Pâtissière
500g

F10150
€6.25

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Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix voor Enchanted Cream® 150 g
- FunCakes Mix for Crème Pâtissière 100 g
- FunCakes Nonpareils Red-White-Blue
- FunCakes Food Colour Gel Orange
- 250 g butter
- 5 eggs (approx. 250 gram)
- 250 + 100 ml water
- 100 ml milk

Supplies

- FunCakes Decorating Bags 30 cm pk/10
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Decorating Tip #1M Open Star Carded
- House of Marie Baking Cups Foil Orange pk/24

Step 1: Begin by making the mixes

Prepare 100 grams of FunCakes Mix for Crème Pâtissière with 250 ml of water and transfer it into a piping bag. Place it in the refrigerator to set. Prepare 500 grams of FunCakes Mix for Cupcakes as directed on the package. Retrieve the Crème Pâtissière from the refrigerator, snip off a small corner of the piping bag, and pipe a small dot of pastry cream into each cupcake batter-filled mold. Bake the cupcakes in the muffin pan for 18-20 minutes until cooked through and golden brown. Allow them to cool on the countertop.



Step 2: Make the decoration for the cupcakes

Prepare 150 grams of FunCakes Mix for Enchanted Cream® Mix with 100 ml of water and 100 ml of milk, and color it orange. Transfer it into a piping bag fitted with a 1M tip and pipe generous rosettes onto the cupcakes. Sprinkle them with red/white/blue nonpareils.

Step 3: Enjoy these delicious Orange Cupcakes!