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Basic Cupcakes with fondant/marzipan

Make delicious cupcakes with the cupcake mix from FunCakes. Would you like to decorate your cupcakes? Than follow the step by step instructions and use your imagination. Decorate the cupcakes on different ways for a sparkle effect. With the mix for cupcakes and several cheerful colors fondant or marzipan you can make the perfect decorations.

Boodschappenlijstje



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Fondant Bright White 250g

F20100
€2.85

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FunCakes Edible Glue 22g

F54750
€2.45



Wilton Recipe Right Muffin Pan

03-3118
€10.69



PME Plunger Cutter Flower Blossom set/4

FB550
€10.69



Cookie Cutter Ring Pro Ø7cm

K095111
€5.85



FunCakes Baking Cups White pk/48

F84100
€3.09



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



PME Plastic Rolling Pin 15cm

PP85
€4.75



Ingredients

- FunCakes Icing Sugar 900 g
- FunCakes Mix for Cupcakes 500 g
- FunCakes Food Colour Gel Pink 30 g
- FunCakes Sugar Paste Bright White 250 g
- FunCakes Edible Glue 22 g
- 250 g Butter
- 5 Eggs (approx. 250 g)

Tools

- FunCakes Baking Cups White pk/48
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Recipe Right Non-Stick Cooling Grid 40x25 cm
- PME Flower Blossom Plunger Cutter set/4
- PME plastic rolling pin, 15 cm
- Cookie Cutter Ring Pro Ø 7 cm
- Toothpick

Step 1: Bake the cupcakes

Prepare the FunCakes Mix for Cupcakes according to the instructions on the package. Let the cupcakes cool completely after baking. If they have a dome on top, trim it off to make them flat.

Step 2: Colour the fondant or marzipan

Colour the FunCakes Sugar Paste Bright White or marzipan with the FunCakes Food Colour Gel



Pink. Use a toothpick to add the colouring and knead well until soft and smooth. For a more intense colour, repeat with a clean toothpick.

Step 3: Cut out circles

Dust your work surface with FunCakes Icing Sugar and roll out the coloured fondant or marzipan using the PME Smooth Plastic Rolling Pin. Cut out circles using the Cookie Cutter Ring Pro Ø 7 cm. Brush the tops of the cupcakes lightly with FunCakes Edible Glue and stick the circles on.

Step 4: Decorate the cupcakes

Cut out decorations like flowers or shapes using the PME Flower Blossom Plunger Cutter Set/4. Stick them onto the fondant circles on the cupcakes using a little Edible Glue.

Step 5: Enjoy your decorated basic cupcakes with fondant or marzipan

Let your creativity shine and make each cupcake unique!