



Recipe Carnival Cupcakes

Treat your friends and family with these fun carnival cupcakes. With this recipe you learn how to make the cupcakes and the fondant decorations.

Boodschappenlijstje



PME Foil Baking Cups Rainbow pk/104

BC951
€8.35



FunCakes Nonpareils Discomix 80g

F51565
€2.65



FunCakes Sugar Paste Spring Green 250g

F20115
€2.85



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Sugar Paste Pretty Pink 250g

F20190
€2.85



FunCakes Sugar Paste Fire Red 250g

F20120
€2.85



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Sugar Paste Mellow Yellow 250g

F20145
€2.85



FunCakes Sugar Paste Sea Blue 250g

F20130
€2.85



FunCakes Sugar Paste Tropical Orange 250g

F20140
€2.85



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



FunCakes Sugar Paste Royal Purple 250g

F20200
€2.85

Other materials for carnival cupcakes:

- 500 gram soft unsalted butter
- 5 eggs
- 200 ml water
- Jam of your choice
- Skewers

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 gram of FunCakes mix for Cupcakes and 200 gram of FunCakes mix for Buttercream as indicated on the package. Place different colours of baking cups in the muffin pan and fill them till two third with batter. Bake the cupcakes for 18-20 minutes and let them cool down on the kitchen corner out of the pan.

Roll out all colours of fondant (50 gram of each colour), cut of small strips with a sharp knife and roll these around a skewer. Let them dry for an hour. Create a whole in the cupcakes with the back of the decorating tip and fill this up with jam. Put the tip in a decorating bag, fill with buttercream and pipe a nice swirl on top of the cupcakes. Sprinkle discomix on one part of the cupcakes, and place the serpentines on the other half.

Made possible by FunCakes.