

de leukste taarten shop



Baby boy cupcakes

Celebrate the birth of a baby boy with these cute baby boy cupcakes! These cupcakes are also suitable for a baby shower party.

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FMM Cutter Star

CUTST4
€6.89



House of Marie Baking Cups Foil Baby Blue pk/24

HM4365
€3.45



FunCakes Mix for Cupcakes 500g

F10105
€4.55

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FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Food Colour Gel Baby Blue 30g

F44125
€3.65



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Food Colour Gel Black 30g

F44105
€3.65



FunCakes Mix for Buttercream 1kg

F10560
€7.95



FMM Tappit Cutter Alphabet Tappits Lower Case Art Deco

CUTALPAD2
€4.85



FunCakes Sugar Pearls Medium Shiny Black 80g

F51680
€3.59



Other materials for baby boy cupcakes:

- 5 eggs
- 250 + 250 gram soft unsalted butter
- 200 ml water

Prepare 200 gram FunCakes mix for Buttercream as described on the packaging and set aside. Preheat the oven to 180°C (convection 160°C). Prepare 500 gram FunCakes mix for Cupcakes as described on the packaging and divide this over the baking cups. Bake the cupcakes in about 18-20 minutes. Let them cool down outside the muffin pan.

Divide 500 gram white fondant in 3 pieces and colour 2 pieces respectively light blue and grey (use the black colouring gel). Roll out on icing sugar to a thickness of approx. 2 mm, cut out as many circles (Ø 6,5 cm) as you need and let them dry a bit. Also cut out chicks and stars. The eye of the chicken is a black sugar pearl. Use the cutting wheel to create small wings. Stick these with some edible glue on the chickens.

For the letters, roll out the fondant very thinly and use the cutting wheel to cut out squares that are slightly smaller than the letters. Let it dry for 15 minutes. Lay a letter tappit on a square, slide the tappit back and forth and tap the tappit on the table to release the fondant letter. If this doesn't work, the fondant is too thick. Make the letters for the word 'baby'. Now stick all the parts on the fondant circles with edible glue.

Finish the buttercream as described on the packaging and bring to taste with the whipped cream flavour paste. Put this in a decorating bag with decorating tip 1M and pipe nice swirls on the cupcakes. Lay a decorated fondant circle on each cupcake.

Recipe for 18 cupcakes