



Chic Aubergine Colour of the Year Cupcakes

Make these cupcakes with the FunCakes Sugar Paste Colour of the Year Chic Aubergine. This colour combines perfectly with FunCakes' supporting Boho Chic collection! The cupcakes are decorated with beautiful sugar paste flowers and made with colours from the new sugar paste colour palette. Perfect for any occasion!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Sugar Paste Mystic
Turquoise 250 g

F20205
€2.85



FunCakes Sugar Paste Tropical Orange
250 g

F20140
€2.85



FunCakes Flavour Paste White Choco
100 g

F56110
€6.05



FunCakes Sugar Pearls Medium
Metallic Pink 80 g

F51665
€5.35



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Baking Cups White pk/48

F84100
€3.09



FunCakes Decorating Bags 46 cm
pk/10

F85120
€4.09



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Silikomart Sugarflex Veiner -Mini
Flower-

SLK805
€12.05



Patisse Cookie Cutter Round 6 cm

P01933
€1.29



PME Flower Blossom Plunger Cutter
set/4

FB550
€9.99



FunCakes Sugar Paste Chic Aubergine
250 g

F20290
€2.85



FunCakes Sugar Paste Vintage Purple
250 g

F20300
€2.85



FunCakes Sugar Paste Rosé White 250
g

F20295
€2.85

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Enchanted Cream® 150 g
- FunCakes Sugar Paste Chic Aubergine 500 g
- FunCakes Sugar Paste Rosé White 50 g
- FunCakes Sugar Paste Vintage Purple 50 g
- FunCakes Sugar Paste Mystic Turquoise 50 g
- FunCakes Sugar Paste Tropical Orange 50 g
- FunCakes Flavour Paste White Choco
- FunCakes Sugar Pearls Medium Metallic Pink
- FunCakes Edible Glue
- 150 g milk
- 5 eggs
- 250 g soft unsalted butter

Supplies

- FunCakes Baking Cups White pk/48
- FunCakes Decorating Bags 46 cm
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Decorating Tip #1M Open Star Carded
- Silikomart Sugarflex Veiner -Mini Flower-
- Patisse Cookie Cutter Round 6 cm
- PME Flower Blossom Plunger Cutter set/4
- Grater

Place 50 gram pieces of all colours of sugar paste in a plastic bag in the freezer one night in advance.

Step 1: Make the sugar paste flowers

The larger flowers are ideally made a day in advance so they can dry properly.

Knead 100 grams of the Chic Aubergine sugar paste until it's smooth and very thin. Cut out small flowers and press them into the veiner. Finally, attach a pink pearl in the center using a bit of edible glue.

Tip: To maintain the shape nicely, you can crinkle some kitchen paper and place the flowers on it; this will give them a more irregular shape.

Step 2: Create the sugar paste circles

Knead 400 grams of the Chic Aubergine sugar paste until smooth and roll it out to a thickness of approximately 2mm. Grate the frozen sugar paste pieces over the rolled-out sugar paste and cover it



with a sheet of parchment paper. Roll over it with a rolling pin, pressing the grated sugar paste gently into the Chic Aubergine sugar paste. Cut out circles and allow them to dry for 2 hours.

Knead the thawed fondant until smooth, optionally adding a small amount of powdered sugar to prevent sticking. Roll this out very thin and cut out small blossom flowers using plungers. Allow these to air dry.

Step 3: Bake the Cupcakes

Preheat the oven to 180°C (convection oven at 160°C) and distribute the baking cups in the muffin pan. Prepare 500 grams of FunCakes Cupcake Mix as indicated on the package. Divide the batter into the baking cups and bake for 19-23 minutes until golden brown and fully baked. Let them cool on the countertop after removing them from the muffin pan.

Step 4: Make the Enchanted Cream®

Prepare 150 grams of FunCakes Enchanted Cream® Mix as indicated on the package. Flavor it with white chocolate flavor paste by gently folding the flavor paste into the Enchanted Cream®. Transfer the Enchanted Cream® to a piping bag fitted with nozzle #1M.

Step 5: Decorate the Cupcakes

Pipe beautiful rosettes onto the cupcakes and place a slice of sugar paste on top. Attach the fondant flowers using some edible glue.

Step 6: Enjoy these delicious Colour of the Year Cupcakes and share them!

This recipe is made possible by FunCakes.