



Graduation Cupcakes

These delicious graduation cupcakes are super easy to make and perfect for your graduation party! The cupcakes are made from the FunCakes Mix for Cake Brownie and decorated with a tuft of buttercream. Add the graduation sugar decoration for a festive touch.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Sugar Decorations
Graduation set/8

F50720
€3.25



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



FunCakes Mix for Cake Brownie 500g

F11195
€4.23



FunCakes Soft Pearls Medium Bronze
Gold 60g

F53370
€3.39



Wilton Recipe Right Muffin Pan

03-3118
€8.39



House of Marie Baking Cups Foil Gold
pk/24

HM2026
€3.39

Ingredients

- FunCakes Mix for Cake Brownie 640 g
- FunCakes Mix for Buttercream 200 g
- FunCakes Soft Pearls Medium Bronze Gold
- FunCakes Sugar Decorations Graduation
- 320 g unsalted butter
- 200 ml water
- 135 ml milk
- 3 eggs (approx. 150 g)

Supplies

- FunCakes Decorating Bags
- Wilton Decorating Tip #1M
- Wilton Recipe Right® Muffin Baking Pan 12 cupcakes
- House of Marie Baking Cups Foil Gold

Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C) and divide the baking cups among the muffin pan. Make 640 grams of the FunCakes Mix for Cake Brownie as indicated on the package. Divide the batter among the baking cups and bake the cupcakes for about 20-23 minutes until done and let them cool on the counter.

Step 2: Make the buttercream

Prepare 200 g FunCakes Mix for Buttercream as directed on the package. Put the buttercream in a decorating bag with decorating tip #1M.

Step 3: Decorate the cupcakes

Pipe nice tufts on the cakes and lastly, decorate with the FunCakes Sugar Decoration and the soft pearls.

Step 4: Celebrate with these delicious graduation cupcakes!

This recipe is made possible by FunCakes.