

de leukste taarten shop



Sloth cupcakes +/- 16 cupcakes

Are you a fan of the sloths as well? Surprise your family and friends with these super cute sloth cupcakes. They are totally complete with delicious butter cream and marzipan figurines.

Boodschappenlijstje



House of Marie Baking Cups Brown pk/48

HM0022
€3.39



FunCakes Marzipan Midnight Black 250g

F28135
€4.19



FunCakes Marzipan Natural 1:4 1kg

F28185
€13.65



FunCakes Mix for Buttercream 500g

F10125
€5.09

de leukste taarten shop



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Food Colour Gel Brown 30g

F44140
€3.65



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FunCakes Food Colour Gel Holly Green 30g

F44175
€3.65



FunCakes Food Pen Black

F45500
€3.25



Other ingredients:

- 5 eggs
- 500 g soft unsalted butter
- 200 ml water

The marzipan

Make sure you have 500 g FunCakes marzipan Natural. Colour 250 g marzipan brown with the FunCakes Edible FunColours gel Brown. Colour a small piece of marzipan peach. Keep the rest of the marzipan natural. Roll out the marzipan on a counter top sprinkled with magic roll-out powder. Stick with the 2 biggest sizes from the PME Round cutters set/3 just as much circles from both colours as you have cupcakes. Use the biggest one for the brown colour and the smaller one for the natural colour.

The Sloth

Take the natural circles and make a v-shaped gap with the PME cutting wheel. Cut raindrop shapes from the brown marzipan for the eyes, use the cutting wheel for this also. Make small balls from the peacht marzipan for the mouth and press this a little bit flat. Use the black marzipan to create the nose. Stick all of the parts together and draw with the FunCakes FunColours Brush Food pen black mouths and eyes on the marzipan. Also use some black pearls for the eyes.

The cupcakes

Prepare 500 gram FunCakes mix for cupcakes as described on the packaging. Next prepare 200 gram FunCakes mix for butter cream as described on the packaging. Preheat the oven to 180°C (convection oven 160°C). Divide the House of Marie baking cups over the Wilton Recipe right muffin pan. Fill the baking cups with the cupcake batter. Bake the cupcakes in approx. 18-20 minutes brown and let them cool off.



Decorating

Colour the butter cream green with the FunCakes FunColours gel Holly Green and put this in a FunCakes piping bag with Wilton decorating tip #1M. Squirt beautiful rosettes on the cupcakes and put a sloth head on each cupcake.

Made possible by FunCakes