



New Year's Eve Cupcakes

Bake delicious cupcakes for New Year's Eve to celebrate the new year! The cupcakes are adorned with Enchanted Cream® swirls and golden sprinkles, making them perfect for New Year's Eve!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



Sugarflair Edible Lustre Festive Gold,
4g

E7024
€4.49



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



House of Marie Baking Cups Foil Gold
pk/24

HM2026
€3.39



Scrapcooking Food Brush Set/6

SC5170
€12.99



Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix voor Enchanted Cream 150 g
- Sugarflair Edible Lustre Festive Gold
- PME Out of the Box Sprinkles - Rose Gold
- 250 g soft unsalted butter
- 5 eggs
- 100 ml water
- 100 ml milk

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Decorating Tip #1M Open Star Carded
- House of Marie Baking Cups Foil Gold pk/24
- Scrapcooking Food Brush Set/6

Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C). Process the ingredients at room temperature. Make 500 grams of FunCakes Mix for Cupcakes as indicated on the packaging. Place baking cups in the baking tin and fill them with the batter. Bake for 18-20 minutes until they are cooked and lightly browned. Allow them to cool on the counter after removing them from the muffin tin.

Step 2: Make the Enchanted Cream®

Prepare 150 grams of FunCakes Mix for Enchanted Cream® as indicated on the packaging. Place the nozzle in the piping bag and fill it with the enchanted cream.

Step 3: Decorate the cupcakes

Pipe beautiful rosettes on the cupcakes and decorate them with sprinkles from the gold medley.

Dip the brush into the gold sparkle dust, hold it above the cupcakes, and tap your finger on the handle to evenly distribute the dust over the swirls.

Step 4: Share the cupcakes during New Year's Eve!

This recipe is made possible by FunCakes.