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Cupcakes Baby Boy

Birth cupcakes are the perfect treat when a baby is born. These cute baby boy cupcakes are decorated with blue or white circles of FunCakes fondant. Use the baby feet cutter to cut out beautiful mini feet. Finish these boy cupcakes with white and blue pearls to trim the edges.

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FMM Cutter Baby Feet

CUTBABYFT
€4.79



PME Plastic Rolling Pin 15cm

PP85
€4.75



Cookie Cutter Ring Pro Ø7cm

K095111
€5.85

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FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Sugar Paste Bright White
250g

F20100
€2.85



FunCakes Sugar Paste Sea Blue 250g

F20130
€2.85

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Other materials for 12 cupcakes:

- 3 eggs (approx. 125 gram)
- 125 grams of butter

Fill the muffin pan with the baking cups. Use half of the cupcakes recipe on the package to make 12 cupcakes. Fill the baking cups with the batter. Bake the cupcakes in approx. 18 minutes in a preheated oven on 180 degrees. Leave them to cool down on a cooling rack.

Use edible glue to stick the decorations onto the cupcakes. To make edible glue mix 15 grams of white fondant with 30 ml lukewarm water.. Cover it up and set aside for an hour.

Knead the white and blue fondant and roll it out until approx. 3-4 mm thick. Use a round cutter to cut out 12 circles. Use some edible glue to paste the circles on the cupcakes.

Roll out both colors of fondant until approx. 2 mm thick. Cut out 12 blue and 12 white feet. Place the feet in pairs on the cupcakes. Cover the edge of the cupcake with some glue and add the pearls. Leave them to dry for an hour.

Mind: the sugar pearls might not look as good after being frozen. Better is to put them on the cupcakes after defrosting.