



Graduation Cupcakes

Did you graduate or would you like to treat your daughter, son of friend on these festive cupcakes? Start baking with the mix for cupcakes from FunCakes and make these graduating cupcakes yourself. Be creative and follow the step by step instructions. These lovely cupcakes are easy to make. Let the party start!

Boodschappenlijstje



House of Marie Baking cups Cyan blue
- pk/48

HM0084
€2.85



RD Essentials Tylo Powder 50g

RD9300
€4.50



FunCakes Mix for Cupcakes 1 kg

F10505
€5.48



FunCakes Decorating Bags 30 cm
pk/10

F85100
€2.68



FunCakes Sugar Paste Mellow Yellow
250 g

F20145
€2.42



FunCakes Sugar Paste Sea Blue 250 g

F20130
€2.42



FunCakes Sugar Paste Bright White
250 g

F20100
€2.42



FunCakes Sugar Paste Fire Red 250 g

F20120
€2.42



FunCakes Sugar Paste Raven Black
250 g

F20135
€2.42



FunCakes Food Colour Gel Brown 30 g

F44140
€3.02

Make the mortarboards a few days earlier, so that they can dry. Knead true the blue and white fondant and teaspoon tylose. Roll out the blue and white fondant and make squares of it. Roll a ball and place this on the mortarboards.

Make the cupcakes according to the instructions on the package. Let the cupcakes cool down. Color a part of the buttercream icing brown and a part ivory. Ice the cupcakes smooth with the brown and ivory icing. Put the colored buttercream icing in a decorating bag en use this to make the nose and cheeks.

Roll out the white and black fondant for the eyes and mouth. Roll out a small piece of red fondant for the tongue. Use the remaining brown icing for the hair.

Place now the mortarboards on the cupcakes with help of a little bit of icing. For the rope you roll out a piece of yellow fondant. For the tassel you make a pear form ball of yellow fondant. This ball you will cut with a knife and you add this to the rope.

This recipe is made possible by Wilton.