



New Year's Eve Cupcakes

These Champagne cupcakes are perfect for New Year's Eve! The cupcakes are made from FunCakes Cupcake Mix and beautifully decorated with champagne Swiss meringue buttercream. Toast the new year with these cupcakes!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix for Swiss Meringue Buttercream 400 g

F10145
€5.19



FunCakes Pearl Choco Balls Bronze Gold Set/8

F50545
€3.35



LorAnn Super Strength Flavor - Sparkling Wine - 3.7 ml

L0550
€2.29



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79



Wilton Decorating Tip Round #2A

02-0-0163
€2.35



House of Marie Baking Cups Foil Gold pk/24

HM2026
€3.39



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Food Colour Gel Black 30 g

F44105
€3.55



FunCakes Deco Melts -White- 250g

F25110
€4.45



Sugarflair Edible Lustre Glitter Pure Gold, 4g

E772
€5.29



Wilton Silicone Candy Mould -Sparkling Wine Bottle-

2115-3844
€5.94



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



PartyDeco Cupcake Toppers Stars - Gold Set/6

KPM19-019B
€3.25



PME Foil Lined Baking Cups Gold Polka
Dot pk/30

BC833

€3.56

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Royal Icing
- FunCakes Mix for Swiss Meringue Buttercream 200 g
- FunCakes Food Colour Gel Black
- FunCakes Pearl Choco Balls Bronze Gold Set/8
- FunCakes Deco Melts -White-
- LorAnn Super Strength Flavor - Sparkling Wine -
- Sugarflair Edible Lustre Glitter Pure Gold
- 250 g + 440 g butter
- 5 eggs (250 g)
- 140 ml warm water

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Silicone Candy Mould -Sparkling Wine Bottle-
- Wilton Decorating Tip Round #2A
- Wilton Recipe Right® 12 Cup Muffin Pan
- House of Marie Baking Cups Foil Gold pk/24
- PartyDeco Cupcake Toppers Stars - Gold Set/6
- PME Foil Lined Baking Cups Gold Polka Dot pk/30
- Baking paper

Make the royal icing stars 24 hours in advance for the best result.

Step 1: Make the royal icing stars

Prepare some FunCakes Mix for Royal Icing as indicated on the package. Ensure that the royal icing has a firm consistency. Then, draw stars of various sizes on a sheet of baking paper and flip the paper so that the pencil marks do not touch the icing.

Divide the royal icing into two bowls and color one portion black. Then, place each in a piping bag. Pipe stars onto the baking paper based on your drawings. If the icing is still soft, sprinkle glitter over it. Let it dry for approximately 24 hours.

Step 2: Bake the cupcakes

Preheat the oven to 180°C (160°C for a convection oven). Use ingredients at room temperature. Prepare 500 grams of FunCakes Mix for Cupcakes as indicated on the package. Place baking cups in the cupcake pan and spoon the batter into the baking cups (filling them about halfway). Bake the cupcakes in the oven for approximately 18-20 minutes until done.

Step 3: Make Swiss meringue buttercream

Meanwhile, prepare 200 grams of FunCakes Mix for Swiss Meringue Buttercream as indicated on the package. Then, flavor it with sparkling wine flavor until the desired taste is achieved.

Step 4: Make the chocolate champagne bottles

Melt the white deco melts as indicated on the package and pour them into the champagne bottle mold. Let it harden in the refrigerator and then remove the bottles from the mold. Decorate with some gold glitter. You can use black royal icing and a small round piping tip to write the year on the bottles.

Step 5: Decorate the cupcakes

Put the buttercream in a piping bag with tip 2A. Pipe a swirl on the cupcakes. Decorate with the star cupcake toppers, royal icing stars, bronze chocolate balls, and champagne bottles.

Step 6: Toast the new year with these cupcakes!