

de leukste taarten shop



Coloured Cupcakes with a nice edge

A delicious recipe for colourful cupcakes with a special edge, made during the live stream on Facebook.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Food Colour Gel Bright
Green 30g

F44155
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65

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FunCakes Food Colour Gel Royal Blue
30g

F44135
€2.92



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Sugar Strands Mix 80g

F52075
€2.69



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Patisse Ceramic Muffin Pan

P03334
€15.15

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Ingredients

- FunCakes Mix for Cupcakes 500g
- FunCakes Mix for Enchanted Cream 450g
- FunCakes Edible Gel Dye Clear Green
- FunCakes Edible Gel Gel Dye Yellow
- FunCakes Edible Gel Color Gel Royal Blue
- FunCakes Edible Gel Pink
- FunCakes Sugar Strands Color Mix
- 5 eggs
- 250 g soft butter
- 200 ml water

Supplies

- FunCakes piping bags 41cm
- Patisse Ceramic Muffin Mould 12 compartments
- Cling film

Step 1: Make the gluten-free cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Prepare 500 g FunCakes Mix for Cupcakes as indicated on the package. Divide the paper House of Marie baking cups into a muffin baking pan and spoon the batter into the cups (fill about halfway). Bake the cupcakes in the oven for about 18-20 minutes, then let them cool on the counter.



Step 2: Prepare the Enchanted Cream

Prepare 200 g FunCakes Mix for Enchanted cream as indicated on the package. And divide into 4 servings. Color each portion with the color gels. Place a sheet of cling film on the table and splash the colored cream in stripes underneath each other on the film.

Step 3: Decorate the cupcakes

Carefully roll the cream lengthwise and cut off where the cream starts. Put this in a piping bag with nozzle #2A and pipe nice swirls on the cupcakes. Put some sprinkles or sugar strands in your hand and gently roll the sides of the cream through this.

Step 4: Enjoy the Colored Cupcakes with an edge!