



## Christmas cupcakes

The holidays are the perfect time to make all kinds of sweets. Make these delicious cupcakes yourself and decorate them in Christmas theme. Bake the cupcakes with the FunCakes mix for cupcakes. Use various kinds of plunger cutters to decorate the cupcakes. You can finish the cupcakes with lovely golden candles!

## Boodschappenlijstje



**RD Essentials Edible Glue 50g**

RD9340  
€4.07



**Cookie Cutter Ring Pro Ø 7 cm**

K095111  
€4.97



**House of Marie Baking Cups Foil Gold  
pk/24**

HM2026  
€2.88



**FunCakes Mix for Cupcakes 500 g**

F10105  
€3.87



**PME Snowflake Plunger Cutter set/3**

SF708  
€8.15



**PartyDeco Birthday Candles Plain Gold  
6cm pk/6**

SCP-10-019ME  
€1.18



**FunCakes Sugar Paste Bright White  
250 g**

F20100  
€2.42



**FunCakes Sugar Pearls Medium  
Metallic Gold 80 g**

F51650  
€4.55

Bake the cupcakes, following the instructions on the package of the FunCakes mix for Cupcakes.

Start off with cutting out holly leaves in various sizes. Paint these with Rainbow Dust Metallic Food Paints. Cut, for the Christmas tree, four snowflakes of all three sizes of the Snowflake cutter and let them harden. The decorations are the easiest to attach on the cupcakes when the paint is dry (which will take about 15 minutes).

The cupcakes will come out the best when the top side is flat. If the cupcakes have a round top after baking, slice it off just above the edge of the baking cup. Coat the top of the cupcakes with piping gel or apricot jelly. Unroll the white fondant and cut circles that exactly fit the top of the cupcake. Place the circles on the cupcakes and press gently. Now coat the sides of the cupcakes with piping gel or edible glue and roll them in Pearlized sugar. Put the decorations on the cupcakes and decorate a few with candles.. If you like, the holly leaves can be further decorated with red pearls.

For the Christmas tree, place the hardened snowflakes on top of each other. Start off with the biggest four and make sure they don't completely overlap each other. Place the four middle ones on top and lastly the three small ones. Cut the remaining snowflake in two and notch half of the 'feathers'. Attach half a 'feather' at each side. Put the top on the tree, place the tree on a cupcake and paint the edges gold.

For a nice effect, you can assort the cupcakes on a stand. Make sure the cupcakes with the candles are on the bottom layer.

Tip: add a knife tip of ground cloves (1/8 teaspoon) and 200 grams sliced, dry fruit to the mix to get a delicious Christmas cake.