



Mushroom cupcakes and Gingerbread leafs

With this easy and quick recipe you make cute autumn treats. The red mushroom cupcakes and gingerbread leafs are easily made with the FunCakes products.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€3.64



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



Wilton Recipe Right Muffin Pan

03-3118
€8.39



House of Marie Mini Baking Cups White
pk/60

HM0527
€3.25



FunCakes Nonpareils White 80g

F51515
€2.65



FunCakes Colour Dust Pumpkin Orange

F45265
€3.35



FunCakes Colour Dust Dark Chocolate

F45205
€3.35



FunCakes Colour Dust Chili Red

F45215
€3.35



FunCakes Food Colour Gel Red 30g

F44100
€3.55

Other materials:

- 6 eggs
- 250 + 60 gram soft unsalted butter
- 60 ml water
- Flat brushes
- Flour
- Glass bowl

Preheat the oven to 180°C (convection oven 160°C). Knead 500 gram FunCakes mix for Gingerbread with 1 egg, 60 gram butter and 60 ml water into a firm dough and let it stiffen in the fridge for at least 1 hour.

Roll out the dough on a floured surface (2-3 mm thickness) and cut out the cookies. Bake the cookies in the middle of the oven for approx. 10-12 minutes until golden. Let the cookies cool down. Dust the cookies when they are cooled down with the orange, brown and red dust using a flat brush.

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 gram of FunCakes mix for Cupcakes as indicated on the package or in the basic recipe. Fill the normal and the mini baking cups with the cupcake batter and bake them for 18-20 minutes until they're golden brown. Let them cool down on the kitchen counter.

Scoop few tablespoons of red Dip 'n Drip in a bowl and warm it in for approx. 10 seconds in the microwave until it becomes a bit more liquid. Dip the cupcakes in the heated Dip 'n Drip and sprinkle the confetti and nonpareils over them. Let them dry on the kitchen counter.

Made possible by FunCakes