



Bubblegum cupcakes

These cupcakes with bubblegum taste are cute for every party! Bake pink cupcakes with this recipe from FunCakes.

Boodschappenlijstje



House of Marie Baking Cups Pink pk/48

HM0060
€3.39



Patisse Measuring Spoons Plastic set/4

P02480
€1.45



Crisco Shortening All-Vegetable 450g

23913
€10.75



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FunCakes Mix for Cupcakes 1kg

F10505
€6.75



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Food Colour Gel Pink 30g

F44110
€3.65


Other materials:

- Crisco
- 500 gram soft unsalted butter
- 5 eggs
- 200 ml water
- Water balloons
- Tooth picks
- Adhesive tape

It is very important to prepare the gelatine balloons two days in advance, to make sure they have dried well before you will be using them. Do as follows. Inflate several water balloons and close well. Grease the balloons with Crisco and attach them with adhesive tape to a tooth pick. Add 3 table spoons of gelatine powder and 6 table spoons of water to a bowl and stir well until the lumps have disappeared. This is a thick jelly. Heat for about 10 seconds on full power in the micro wave, add some pink colouring and sparkle dust powder to it and stir well. The jelly should be fluid but not too hot! Dip the balloons into the gelatine and stick them into the dummy to let them dry well. Make sure they don't touch each other. When the gelatine gets too thick and it becomes hard to dip the balloons into it, then heat it shortly again in the microwave. Make as many balloons as you need, maybe even a few extra in case some break. The quantities in this recipe should be enough for 8 bells. Let this dry for at least a full day, but preferably even 2 days. Then puncture the balloon and carefully remove them for the gelatine bells. You may want to cut the edges with scissors a bit to make them look better. The balloons are now hard but still fragile, so be careful with them!

Preheat the oven to 180°C (convection oven 160°C). Prepare 200 gram of FunCakes mix for Buttercream and 500 gram of FunCakes mix for Cupcakes as indicated on the packages or in the basic recipes for [buttercream](#) and [cupcakes](#). Place the baking cups in the muffin pan and fill with the cupcake batter. Bake for 18-20 minutes and let them cool down on the kitchen corner afterwards. Divide the buttercream into two portions and colour one light pink and the other dark pink with the gel. Fill a decorating bag with tip #1M with both of the buttercreams and pipe a small rosette on the cakes you want to decorate with a gelatine bell and a nice swirl on the other cakes. Sprinkle a mix of pearls and confetti on top of the buttercream and carefully place a gelatine bell on the rosettes. Leave the cupcakes in the fridge until further use.

Tip! Combine these cupcakes with the [Bubblegum cake](#) and the [Bubblegum macarons](#) for an awesome candy table!

Made possible by: The FunCakes logo features the text 'FunCakes' in a pink, cursive font, with 'MAKING LIFE SWEET' in a smaller, pink, sans-serif font below it. Above the text are four colorful, stylized cupcake icons in pink, orange, blue, and green.