



Spring Cupcakes

These cupcakes with bright colors were made by home baker @from.cup.to.cake. The cupcakes are perfect for spring! Wilton's different nozzles create a spectacle on the cupcake. Still need to transport the cupcakes? Then you can conveniently use the [cupcake boxes](#) from FunCakes!

Boodschappenlijstje



RD ProGel® Concentrated Colour - Aqua

RD9510
€4.15



Wilton Disposable Decorating Bags pk/12

03-3111
€5.95



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Nonpareils Silver-White 80 g

F51550
€2.65



House of Marie Cupcake Box 6 - Circus Pink- pk/2

HM7205
€6.45



Wilton Decorating Tip #1M Open Star Carded

02-0-0151
€2.35



Wilton Decorating Tip #4B Open Star Carded

02-0-0159
€2.35



Wilton Decorating Tip #6B Open Star Carded

02-0-0168
€2.35



FunCakes Baking Cups Pink pk/48

F84115
€3.19



Wilton Decorating Tip #21 Open Star Carded

02-0-0150
€1.65



FunCakes Cupcake Box 6 - White pk/3

F80320
€5.95



FunCakes Cupcake Box 12 - White pk/3

F80325
€10.05

Ingredients

- FunCakes mix for cupcakes, 1Kg
- FunCakes mix for Buttercream, 500g
- RD ProGel Edible Gel Color Orange
- RD ProGel Edible Gel Gel Pink
- RD ProGel Edible Color Gel Auqua Blue
- FunCakes Musket Seed Silver-White 80g
- 500 ml water
- 600 g butter + 250 g butter
- 5 eggs

Supplies

- FunCakes cupcake tins pink pk/48
- FunCakes Cupcake Box 6 White pk/3
- House of Marie Cupcake Box 6 - Circus Pink - pk/2
- FunCakes Cupcake Box 12 - White pk/3
- Wilton Disposable Syringe Bags 30cm, pk/12
- Wilton Nozzle 1M
- Wilton Nozzle 4B
- Wilton Nozzle 6B
- Wilton Nozzle 21

Step 1: Prepare the Buttercream

Mix 500 grams of mix with 500 ml of water in a bowl. Then let it rest for an hour. Beat 600 grams of butter for 2 minutes. Add half of the softened butter to the mixture and mix until the butter is fully incorporated. Add the rest of the butter and mix for another 5 minutes on high speed.

Step 2: Prepare the FunCakes Cupcake Mix

Preheat the oven to 180 °C (hot air oven 160 °C). The Ingredients should be at room temperature. Mix 500 g mix, 250 g butter and 250 g eggs (5 pieces). Mix on low speed for 4 minutes until a smooth batter forms. Line a muffin tin with paper baking cups. Using an ice cream scoop, fill the molds halfway with the batter. Bake for 18 to 20 minutes until done. Then let them cool on a cooling rack.

Tip: Want the top to be a little flatter? Then you can very briefly press a cutting board onto the top of the cupcakes. Do this only briefly, though!

Step 3: Color the buttercream

Make 3 trays and divide the buttercream. Color 1 tray with the RD ProGel color Orange, 1 tray with the RD ProGel color Pink and the last tray with the RD ProGel color Aqua Blue. Fill 4 piping bags with the different colors. 2 piping bags will be the same color. Another color can be added as desired, making as many as 4 different colors.

Put the piping nozzles 1M, 4B, 6B and 21 in the piping bags and fill the piping bags with the colored buttercream.

Step 4: Decorate the Spring Cupcakes

Using nozzle 1M, make the swirls on the cupcakes. For the small stars make them by using nozzle 4B. For the big stars use nozzle 6B. For the wavy tufts use nozzle 21. Finally sprinkle some Musket seeds on top. Decorate the cupcakes as you like!

Step 5: Enjoy your delicious Spring Cupcakes!