

de leukste taarten shop



Vegetable garden

Do you also try to grow your own vegetables and fruits every once in a while but do you never succeed that well? This vegetable garden grows for sure and is in fact much more tasty as well!

Boodschappenlijstje



Sugarflair Max Concentrate Paste
Colour Foliage green 42g

C103
€10.45



Wilton Recipe Right Muffin Pan

03-3118
€10.69



PME Flower Foam Pad

FFP573
€3.95



Rainbow Dust Essentials Edible Glue
25g

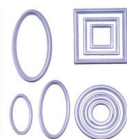
RD9345
€2.95

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House of Marie Baking Cups Brown
pk/48

HM0022
€3.39



FMM Cutter Geometrical

CUTGEO
€6.99

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Other materials:

- 5 eggs
- 105 gram of unsalted butter
- 210 ml of water
- Oreo cookies
- Brush
- Dusting pouch with corn flour
- Tinfoil
- Toothpick

Preheat the oven to 180°C (convection oven 160°C) and fill the muffin pan with baking cups. Add the kilo of Mix for Brownies, 5 eggs, 105 gram of butter and 210 ml of water to a bowl and mix on low speed to a smooth batter. Fill the baking cups until two third with the batter and let them bake for 18-20 minutes. Let them cool down on the kitchen counter. Remove the white filling from the Oreo cookie en crumble the cookies. Add piping gel on the cupcakes en dip them into the Oreo crumbles.

Roll out white fondant and cut out little rectangles, stick a toothpick to the back of the rectangles and let them dry well. Once it's completely dry, write the names of the vegetables on them with the food pen.

Now make the vegetables as follows.

Carrots:

Knead the orange fondant firmly and make elongated drops out of it. Add with a knife some notches to give them the structure of a real carrot. Colour a small piece of white fondant with the Leaf Green colouring and roll out thinly. Cut out little flowers using the Daisy Plunger and double them up twice. Use a toothpick to make a whole in the back of the carrots and put the green flower in it. Make it stick with some glue. Let them dry.

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Radish:

Roll a piece of red fondant together with the same quantity of white fondant to a little ball and make a little tip on the white side. Colour a piece of white fondant with the Foliage Green colouring, roll out thinly and cut out little circles. Place them on a foam pad and make the edges frayed with a veining tool. For every radish you stick 4 leaves together and roll the bottom to a tip. Make a little whole on the top of the radish and put the leaves with some glue in it. Let them dry again.

Beans:

Again colour a piece of white fondant with the Leaf Green colouring, roll out and cut out the beans with the Lily Cutter. Fold the two sides a bit towards each other and then bend the sides so the beans are being opened. Roll out little balls of light green fondant which you attach to the bean as being the peas. Roll out another piece of green fondant to a thin string, curl it and attach it to the bean. Let these dry again.

Cabbage:

Colour the rest of the white fondant dark green with the Foliage Green (darker than the radish green) and roll it out thinly. Take a piece of tinfoil, make a gag of it and then make it flat again. Place the tinfoil on a piece of fondant and roll it with your rolling pin to make sure the fondant will get the print of the tinfoil. Now cut out the shape of the 5 petal cutter three times for every cabbage. Place the cabbage leaves on the foam pad and thin the edges with the bone tool. Again, let them dry.

Scoops:

Ideally you make these scoops two days in advance so it can dry well. Take a piece of brown fondant, make an elongated drop and cut off straight on the smallest side. Draw wood grains in it with a knife. Roll out the grey fondant to approximately 2mm thickness, cut a triangle out of it and fold the sides towards each other a bit. Attach the 'wooden' handle to the shovel and let them dry again.

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Now attach all the vegetables with a toothpick to the cupcakes. For the scoops first make a cut in the cake with a knife, so the scoop can get easier attached. Place little balls of fondant on some of the cupcakes as begin the seeds and place the name tags with it.

Number of cupcakes: approximately 18.