

# de leukste taarten shop



## Recipe for Christmas Cupcakes with Gingerbread

These Christmas cupcakes with gingerbread from FunCakes are really a party to look at. But more importantly, they are delicious! These cupcakes are the perfect Christmas combination: gingerbread, orange and cinnamon. You can decorate them beautifully in gold. Surprise yourself this Christmas and put these delicious Christmas cupcakes with gingerbread on the table!

## Boodschappenlijstje

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FunCakes Mix for Gingerbread 500g

F11140  
€4.99



FunCakes Mix for Royal Icing 450g

F10140  
€4.95

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FunCakes Mix for Buttercream 500g

F10125  
€4.07



FunCakes Mix for Cupcakes 500g

F10105  
€4.55



FunCakes Pearl Choco Balls Bronze Gold set/8

F50545  
€3.99



FunCakes Flavour Paste Orange 120g

F56305  
€4.79



Patisse Ceramic Muffin Pan

P03334  
€15.15



Patisse Cookie Cutter Star set/5

P02012  
€5.85



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733  
€3.95



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.25



Wilton Mini Cookie Cutter Wreath set/6

02-0-0382  
€5.15



Wilton Decorating Tip Round #003

02-0-0154  
€1.65



Wilton Decorating Tip Open Star #1M

02-0-0151  
€2.35



### **Ingredients for Christmas Cupcakes with Gingerbread**

- [500 g FunCakes Mix for Gingerbread](#)
- [500 g FunCakes Mix for Cupcakes](#)
- [200 g FunCakes Mix for Buttercream](#)
- [100 g FunCakes Mix for Royal Icing](#)
- [FunCakes Flavor Paste Orange](#)
- [FunCakes Flavor Paste Cinnamon](#)
- [FunCakes Stars Gold](#)
- [FunCakes Soft Pearls Gold](#)
- [FunCakes Nonpareils Gold](#)
- [FunCakes Chocoballs Pearl Gold](#)
- 6 eggs (circa 300 g)
- 560 g unsalted butter
- 275 ml water

### **Other supplies for Christmas Cupcakes with Gingerbread**

- [FunCakes Decorating Bags](#)
- [FunCakes Magic Roll-Out Powder](#)
- [Patisse Ceramic Muffin tin](#)
- [Wilton Cooling Grid](#)
- [Patisse Parchement Paper](#)
- [Wilton -Wide Glide- Rolling pin](#)
- [Wilton decorating tip #1M](#)
- [Wilton decorating tip #003](#)
- [Wilton Christmas tree/Snowflake/Gingerbread cookie cutter Set](#)
- [Patisse Cookie Cutter Star Set/5](#)



- [House of Marie Baking Cups Craft](#)
- Rosemary twigs
- Ice cream scoop

### **Step 1: Preparations gingerbread and cupcakes for the Christmas Cupcakes with Gingerbread**

Prepare 500 grams of FunCakes Mix for Gingerbread by kneading the mix with 1 egg, 60 grams (cream) butter and 60 ml water. Knead into a firm dough, wrap it in plastic wrap and let it rest in the refrigerator for an hour. Then preheat the oven to 180 ° C (convection oven 160 ° C) and prepare the FunCakes Mix for Cupcakes. You prepare the cupcakes by mixing 500 grams of the mix with 250 grams of (cream) butter and 5 eggs. Mix it all in 4 minutes on low speed to a smooth batter and add some FunCakes Flavor Paste Cinnamon if desired. Divide the baking cups over the muffin pan and fill the cups with batter. Bake the cupcakes for 18 - 22 minutes until golden brown and let the cupcakes cool on the cooling rack.

### **Strp 2: Bake the gingerbread cookies**

Remove the gingerbread dough from the refrigerator and line a baking tray with parchment paper. Roll out the dough on a magic roll-out powder covered work surface up to 2 mm thick and cut out stars and Christmas trees. Bake the cookies for about 12 - 15 minutes and then let them cool on the cooling rack. **Tip:** if you have dough left over, you can freeze it and use it at a later time.

### **Stwp 3: Prepare the Royal Icing for the Christmas Cupcakes with Gingerbread**

Prepare 100 grams of FunCakes Mix for Royal Icing by mixing it with 12 ml of water. Beat this



mixture gently for about 7-10 minutes until the icing is white, no longer shiny and peaks can be drawn that do not run back. Place tip # 003 in the decorating bag and fill it with royal icing. Decorate the stars and Christmas trees with the icing and let it dry.

#### **Step 4: Prepare the buttercream for the Christmas Cupcakes with Gingerbread**

Prepare 200 grams of FunCakes Mix for Buttercream by mixing it with 200 ml water. Beat the mixture with a whisk and let it stiffen at room temperature for at least 1 hour. As soon as it has stood for an hour, beat 24 grams of (cream) butter until smooth in about 5 minutes. Add the mixture in parts to the butter, always mixing completely before the next part can be added. Mix it all into a smooth cream in approx. 10 minutes and add some FunCakes Orange Flavor Paste if desired. Place tip # 1M in a decorating bag and fill it with buttercream. Pipe rosettes on the cupcakes and decorate them with gold sprinkles and rosemary sprigs.