



Mini Cupcakes with Sugar Decorations

Steal the show with these adorable treats! These Mini Cupcakes with Sugar Decorations are made from the FunCakes Baking Mix for Cupcakes and decorated with different sugar decorations. Also perfect for delicious baking with the kids for a party!

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Food Colour Gel Orange 30 g

F44145
€3.55



FunCakes Food Colour Gel Bright
Green 30 g

F44155
€3.55



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Sugar Decorations Dino
Set/12

F50125
€4.25



FunCakes Sugar Decorations Sea Life
Set/8

F50215
€3.15



FunCakes Sugar Decorations Farm
Animals Set/12

F50140
€4.35



FunCakes Sugar Decorations Alpaca
Set/8

F50210
€3.19



FunCakes Sugar Decorations Blossom
Mix Pastel Set/32

F50580
€3.95



PME Mini Baking cups Pastel pk/100

BC721
€2.69



Wilton Recipe Right® 24 Cup Mini
Muffin Pan

03-0-0017
€12.39



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Enchanted Cream® 175 g
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Orange
- FunCakes Sugar Decorations Blossom Mix Pastel Set/32
- FunCakes Sugar Decorations Alpaca Set/8
- FunCakes Sugar Decorations Farm Animals Set/12
- FunCakes Sugar Decorations Dino Set/12
- FunCakes Sugar Decorations Sea Animal Set/8
- 175 ml milk
- 5 eggs (approx. 250 g)
- 250 g unsalted butter

Supplies

- FunCakes Decorating Bags
- 4x Wilton Decorating Tip #1M Open Star
- Wilton Recipe Right® Mini Muffin Baking Pan 24 cupcakes
- PME Mini Baking Cups Pastel

Step 1: Bake the mini cupcakes

Preheat the oven to 180°C (convection oven 160°C) and divide the baking cups between the mini muffinpan. Prepare 500 g FunCakes Mix for Cupcakes as indicated on the package and put it in a decorating bag. Cut off a small tip and swirl the batter into the molds. Bake the cupcakes for about 15-19 minutes until light brown and let them cool.

Step 2: Make the enchanted cream

Prepare 175 g FunCakes Mix for Enchanted Cream® as indicated on the package and divide into 4 portions among several bowls. Color these 4 portions with the different color gels to your liking, by mixing a few drops through the enchanted cream. Haven't reached your desired color yet? Then you can always add more drops.

Step 3: Decorate the mini cupcakes

Put the creams in the decorating bags with tip #1M and swirl small tufts on the cakes. Decorate the cakes with the sugar decorations.

Step 4: Enjoy these Mini Cupcakes with Sugar Decorations as a treat!

This recipe is made possible by FunCakes.