



Recipe Carnival Cupcakes

Treat your friends and family with these fun carnival cupcakes. With this recipe you learn how to make the cupcakes and the fondant decorations.

Boodschappenlijstje



PME Baking Cups Rainbow Colour
pk/100

BC951
€8.35



FunCakes Nonpareils Discomix 80 g

F51565
€2.65



FunCakes Sugar Paste Spring Green
250 g

F20115
€2.85



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Pretty Pink 250
g

F20190
€2.85



FunCakes Sugar Paste Fire Red 250 g

F20120
€2.85



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Sugar Paste Mellow Yellow
250 g

F20145
€2.85



FunCakes Sugar Paste Sea Blue 250 g

F20130
€2.85



FunCakes Sugar Paste Tropical Orange
250 g

F20140
€2.85



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



FunCakes Sugar Paste Royal Purple
250 g

F20200
€2.85

Other materials for carnival cupcakes:

- 500 gram soft unsalted butter
- 5 eggs
- 200 ml water
- Jam of your choice
- Skewers

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 gram of FunCakes mix for Cupcakes and 200 gram of FunCakes mix for Buttercream as indicated on the package. Place different colours of baking cups in the muffin pan and fill them till two third with batter. Bake the cupcakes for 18-20 minutes and let them cool down on the kitchen corner out of the pan.

Roll out all colours of fondant (50 gram of each colour), cut of small strips with a sharp knife and roll these around a skewer. Let them dry for an hour. Create a whole in the cupcakes with the back of the decorating tip and fill this up with jam. Put the tip in a decorating bag, fill with buttercream and pipe a nice swirl on top of the cupcakes. Sprinkle discomix on one part of the cupcakes, and place the serpentines on the other half.

Made possible by FunCakes.