Cartoon Rose Cupcakes

Cartoon cakes and cupcakes are a big trend in the baking world at the moment. Not only are they great for the eye, you can also make so many options! Make Cartoon Roses Cupcakes with this recipe. The cupcakes are decorated with FunCakes Buttercream and outlined with black lines to get the Cartoon effect. Making these is easier than it looks, try it yourself!

Boodschappenlijstje

FunCakes Mix for Buttercream 500g

F10125
€4.07

FunCakes Mix for Cupcakes 500g

F10105
€4.55

FunCakes Food Colour Gel Aqua 30g

F44190
€3.65

FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

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FunCakes Baking Cups White pk/48

F84100
€3.09

Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35

Wilton Decorating Brush set/5

02-0-0019
€10.15

Wilton Recipe Right Muffin Pan

03-3118
€10.69

Ingredients

- FunCakes Mix for Cupcakes 250 g
- FunCakes Mix for Buttercream 125 g
- FunCakes Food Colour Gel Aqua
- Sugarflair Edible Matt Paint -Black-
- 125 g + 150 g butter
- 3 eggs
- 125 ml water

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- FunCakes Decorating Bags 41 cm pk/10
- FunCakes Baking Cups White pk/48
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Brush Set/5
- Wilton Recipe Right® 12 Cup Muffin Pan

Step 1: Bake the cupcakes

Preheat the oven to 180°C (hot-air oven 160°C). Process the ingredients at room temperature. Then make 250g of the FunCakes Baking Mix for Cupcakes with 125g (cream) butter and 3 eggs as indicated on the package.

Divide the FunCakes Baking Cups White between the Wilton Muffin Pan, place the batter into the cupcake pans with an (ice-cream) spoon until about halfway up. Then bake the cupcakes in the oven

for about 18-20 minutes until done. Let them cool well in the baking tin after baking.

Step 2: Make the buttercream

Mix 125 g FunCakes Mix for Buttercream with 125 ml water (room temperature). Beat the mixture with a whisk and leave this mixture to set for at least an hour at room temperature.

Beat 150 g unsalted butter for about 5 minutes and add the mixture to the butter in portions, mixing completely each time before adding the next portion. Then mix through until smooth (approx. 10 minutes).

Step 3: Make the rosettes on the cupcakes

Colour the buttercream blue with the FunCakes Edible Dye Gel Aqua Blue and then fill a piping bag with Wilton's nozzle #1M. Pipe rosettes onto the cupcakes with the buttercream and leave to set in the freezer for half an hour.

Step 4: Decorate the cupcakes with black lines

Once the buttercream has stiffened, remove the cupcakes from the freezer. Then use Sugarflair Edible Paint Matt Black to make lines on the buttercream with a brush for a Cartoon effect.

Tip: Also really fun to add different kinds of FunCakes Medleys for a special occasion!

Step 5: Enjoy these Cartoon Rose Cupcakes!