Mermaid cupcakes

These mermaid cupcakes are perfect for each party. The cupcakes with mermaid tails are pretty and easy to make. You create the mermaid tails with a silicone mold.

Boodschappenlijstje

Katy Sue Mould Mermaid Tail CE0067 €11.59		**Wilton Recipe Right® 12 Cup Muffin Pan** 03-3118 €10.49	
FunCakes Food Colour Gel Turquoise 30 g F44160 €3.55		**FunCakes Sugar Paste Royal Purple 250 g** F20200 €2.85	
FunCakes Sugar Paste Sea Blue 250 g F20130 €2.85		**FunCakes Sugar Paste Pastel Lilac 250 g** F20125 €2.85	
FunCakes Sugar Pearls Medium Metallic Green 80 g F51660 €5.35		**FunCakes Mix for Cupcakes 1 kg** F10505 €6.45	
FunCakes Mix for Buttercream 500 g F10125 €5.09			

Other materials

- 5 eggs
- 250 + 250 gram soft unsalted butter
- 200 ml water

Two days in advance: make the fondant mermaid tails and shells. Knead fondant in multiple colours through each other to create marble effects. Dust the moulds with Magic Roll-Out Powder and press the fondant in the moulds. Release the fondant from the moulds and let the fondant decorations dry. When the fondant has dried, decorate the decorations with pearl dust.

Mix 200 gram FunCakes mix for Buttercream with 200 ml water and set aside. Preheat the oven to 180°C (convection oven 160°C). Place different colours of baking cups in the muffin pan. Mix 500 gram FunCakes mix for Cupcakes with 5 eggs and 250 gram soft butter on low speed in 4 minutes into a smooth batter. Divide the batter over the baking cups. Bake the cupcakes in 18-20 minutes until golden. Let the cupcakes cool down completely. When you have batter left, bake more cupcakes.

Finish the buttercream as described on the packaging and divide it into three portions. Colour the portions with the FunColours Gels, but don't stir it completely. Put all the buttercream in a decorating bag with decorating tip 1M. This way each cupcake gets its own colour. Pipe nice dots on each cupcakes. Sprinkle the metallic pearls and the metallic confetti over the dots. Place in the middle of each dot a mermaid tail. Also decorate with the shells.