



Cupcakes for Christmas

With the FunCakes mix for Cupcakes you can easily make delicious cupcakes for Christmas. The cupcakes are decorated with the tasteful mix for Enchanted Cream. The Christmas stockings of fondant are making the cupcakes ready for Christmas!

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118

€10.49



FunCakes Mix for Enchanted Cream®
450g

F10130

€5.88



FunCakes Sugar Paste Fire Red 250g

F20120

€2.28



FunCakes Mix for Royal Icing 450g

F10140

€3.96

Other materials:

- 60 ml water
- 250 gram butter
- 5 eggs
- 150 gram raisins
- 75 gram dried fruit
- 75 gram chopped nuts
- 100 ml milk
- 100 ml water
- Golden ribbon

Roll out the red fondant on a with icing sugar covered work surface. Cut out the socks and let them dry. You can make them one day in advance.

Prepare the royal icing according to the package and fill a decorating bag with tip 1. Decorate the socks with icing.

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Add the raisins, nuts and dried fruit to the mixture. Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18-20 minutes.

Mix 150 gram mix for Enchanted Cream with 100 ml milk and 100 ml water for 3 minutes at high speed. Place tip 1M in a decorating bag and fill with the cream. Pipe swirls on the cupcakes and decorate them just before serving with the socks. Place the ribbon around the cupcakes for a festive effect.