Frog cupcakes

Help! Frogs on the tablel In this recipe we explain you how to make these funny frog cupcakes yourself.

Boodschappenlijstje

House of Marie Baking Cups Grass green pk/48

HM0091
€3.35

Wilton Recipe Right Muffin Pan

03-3118
€10.49

FunCakes Sugar Paste Fire Red 250g

F20120
€2.28

FunCakes Icing Sugar 900g

F10545
€4.39

FunCakes Colour Dust Ivy Green

F45240
€2.68

FunCakes Sugar Paste Bright White 250g

F20100
€2.28

Cookie Cutter Ring Pro Ø 7 cm

K095111
€5.85

FunCakes Colour Dust Soft Pink

F45210
€2.68

FunCakes Sugar Paste Pretty Pink 250g

F20190
€2.28

FunCakes Edible Glue 22g

F54750
€1.80

FunCakes Mix for Cupcakes 500g

F10105
€3.64

Other materials:

- 250 gram soft unsalted butter
- 5 eggs
- Apricot jam
- Ice-cream spoon

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 gram of FunCakes mix for Cupcakes as indicated on the package or in this basic recipe. Place the baking cups in the muffin pan and fill until two third with batter with the ice-cream spoon. Bake the cupcakes for 18-20 minutes and let them cool down on the kitchen counter.

Knead the white fondant well and keep a small amount separate. Colour the large part green and roll this out on a with icing sugar covered worksurface until it has a thickness of 3 mm. Cut out enough rounds to cover all your cupcakes. Lubricate the cupcakes with a bit of jam and place the fondant rounds on top.

Use the dresden tool to make the mouth and nose. Use the mini plunger cutter to cut out white rounds. Make the eyes by pressing two similar balls flat, place the white round on top and place the sugarpearls. Let them dry for a bit.

Make two similar rolls of green fondant, make sure that one side is thicker and press it a bit flat. Press the smaller part also flat and make the toes. Place the cupcakes on their sides and paste the legs on to the cupcake with some edible glue. Paste the eyes on top and give some frogs a blush soft pink and ivy green dust.

Made possible by FunCakes