



Mini bloemen cupcakes

These cheerful flower cupcakes scream spring and summer! But of course, they're perfect all year round. With these cupcakes, you'll bring a little sunshine into your home! And besides being absolutely beautiful and delicious, they're also super easy to make. You'll have them ready in no time!

Boodschappenlijstje



FunCakes Mix for Cupcakes 1 kg

F10505
€5.48



FunCakes Mix for Enchanted Cream®
200 g

F11205
€3.39



FunCakes Edible Wafer Flowers Daisy
pk/13

F53230
€3.36



FunCakes Edible Wafer Flowers Rose
pk/6

F53245
€4.07



FunCakes Edible Wafer Flowers Green
Leaves pk/50

F53205
€2.29



FunCakes Edible Wafer Flowers Violet
pk/8

F53240
€3.19



FunCakes Edible Wafer Flowers Peony
pk/7

F53210
€3.61



FunCakes Edible Wafer Flowers
Frangipani & Leaves pk/15

F53215
€3.02



FunCakes Edible Wafer Flowers Tulip &
Leaves pk/12

F53225
€3.02



FunCakes Edible Wafer Flowers
Primrose pk/12

F53235
€3.61



FunCakes Edible Wafer Flowers
Camellia pk/5

F53220
€3.10



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.22



Wilton Recipe Right® 24 Cup Mini
Muffin Pan

03-0-0017
€10.53



PME Mini Baking cups White pk/100

BC713
€2.29



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151

€2.00

Ingredients

- 250 g (2 cups) FunCakes Mix for Cupcakes
- 125 g (1 cup) FunCakes Mix for Enchanted Cream®
- FunCakes Flavour Banana
- FunCakes Edible Wafer Flowers Primrose
- FunCakes Edible Wafer Flowers Daisy
- FunCakes Edible Wafer Flowers Camellia
- FunCakes Edible Wafer Flowers Green Leaves
- FunCakes Edible Wafer Flowers Peony
- FunCakes Edible Wafer Flowers Violet
- 125 g (1 stick) unsalted butter
- 125 ml (1/2 cup) milk
- 2,5 eggs (approx. 125 g)

Necessities

- FunCakes Decorating Bags
- PME Baking Cups White
- Wilton Decorating Tip #1M
- Wilton Recipe Right® Mini Muffin Baking Pan 24 cupcakes

Step 1: Bake the Cupcakes

Preheat the oven to 180°C / 350°F (convection oven 160°C / 320°F) and place the PME Baking Cups in the Wilton Recipe Right® Mini Muffin Pan.

Prepare 250 g (2 cups) of FunCakes Cupcake Mix as instructed on the package. Divide the batter evenly among the baking cups. Bake the cupcakes for 13-17 minutes until golden brown and fully cooked. Remove them from the oven and let them cool on the counter.

Step 2: Make the Topping

Prepare 125 g (1 cup) of FunCakes Enchanted Cream® as directed on the package. Add a bit of FunCakes Banana Flavoring to enhance the taste.

Step 3: Decorating

Once the cupcakes have fully cooled, fill a FunCakes piping bag fitted with Wilton piping tip #1M with the Enchanted Cream®. Pipe small swirls onto the cupcakes and decorate them with FunCakes Edible Paper Flowers.

This recipe is made possible by FunCakes.