



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.