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Back-to-school cupcakes - Rem&Din

The summer holiday is almost over. Which means it's almost time to go back to school. YouTube family Rem&Din is starting the new school year with these delicious back-to-school cupcakes with delicious rolled fondant with marshmallow taste. Read the recipe and watch de video to see how you can make these cupcakes yourself.

Boodschappenlijstje



Renshaw Extra Fondant White
Marshmallow Flavour 1kg

R02839
€10.85



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Wilton Small Rolling Pin 15cm

03-0193
€3.75



FunCakes Mix for Cupcakes 500g

F10105
€4.55

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FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Fondant Multipack Primary Colours 5x100g

F20360
€2.25



FunCakes Food Pen Primary set/5

F45600
€11.75



Other ingredients

- 250 + 150 g unsalted butter
- 5 eggs
- 125 ml water
- Small plastic (freezer) bags with zipper

Step 1: The cupcakes

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 gram FunCakes mix for cupcakes as described on the packaging. Divide the PME baking cups - party fun over the Wilton Recipe right 12 cup muffin pan. Fill the baking cups with the cupcake batter. Bake the cupcakes in approx. 18-20 minutes brown and let them cool off.

Step 2: The butter cream

Next prepare 125 gram FunCakes mix for butter cream as described on the packaging. Put the butter cream in a FunCakes piping bag with Wilton decorating tip #1M. Squirt beautiful tufts on the cupcakes.

Step 3: The rolled fondant

Roll 500 grams of Renshaw fondant Extra - white marshmallow out with the Wilton small rolling pin until you have a patch with a thickness of 3-4 mm. Cut with the different sizes cookie cutter rings cartel just as many circles as the number of cupcakes. Put the circles on top of the butter cream.

Step 4: Decorating

Use the FunCakes fondant multipack primary colours, the PME modelling tools - cutting wheels, the FunCakes Edible glue and the FunCakes FunColours brush food pen primary set for the decorations. Use the Wilton small rolling pin to roll out the fondant.



Blackboard

Use the black and the yellow fondant. Cut for the edges of the blackboard a big rectangle from the yellow fondant. Cut a smaller rectangle from the black fondant and use the edible glue to stick it on top of the yellow rectangle. Use the brush food pens to write a text on the blackboard.

Book

Cut multiple rectangles from the different colours of fondant and fold these. Cut a piece of white fondant to create the paper. This piece needs to be as big as the folded fondant. Put the white fondant between the folded rectangles and stick it together with the edible glue. Use the brush food pens to write text on the books.

Crayons

Roll small sausages from different colours. Make sure one side of the sausage is straight and the other side has a point. Use the food pens to write CRAYON on it and create the different lines.

Paint palette

Create a paint palette from a small piece of yellow fondant. Create small balls from some other colours. Stick the balls with the edible glue onto the paint palette.

Finally divide the decorations over the cupcakes.