



Mini snowflake cakes

These mini pink cakes are great for every occasion! The cakes are made with the mix for cupcakes from FunCakes. And then decorated with snowflakes in various sizes.

Boodschappenlijstje



PME Snowflake Plunger Cutter set/3

SF708
€7.67



LorAnn Super Strength Flavor - Cherry
- 3.7ml

L0150
€2.29

Other materials:

- 5 eggs (250 gram)
- 500 gram unsalted butter
- Some icing sugar

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. Fill the ingreased baking pan with the batter and bake the cake in approx. 75 minutes.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Knead the fondant well and roll out on a with icing covered work surface. Cut out various sizes of snowflakes. Let them dry a bit. Spray them with the lustre spray.

Cut out the round cakes with the cutter. Cover the cakes with a thick layer of buttercream and decorate them with the snowflakes.