



Unicorn cupcakes

These unicorn cupcakes are cute and perfect to serve with a unicorn cake.

Boodschappenlijstje



House of Marie Baking Cups Lilac pk/50

HM1234
€3.35



House of Marie Baking cups Light Pink - pk/50

HM1210
€3.35



PME Round & Wavy Edge Cutter set/4

RW702
€3.35



FunCakes Sugar Paste Multipack Pastel Colours 5x100 g

F20355
€7.49



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Sugar Paste Bright White 250 g

F20100
€2.85



FMM Mix 'N' Match Face Cutter

CUTANIMFS
€6.95



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



House of Marie Baking Cups Light Blue pk/50

HM1241
€3.35



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Colour Dust Pink Rose

F45280
€3.35



FunCakes Food Pen Black

F45500
€3.05

Other materials:

- 125 gram cream butter
- 2,5 eggs
- 125 ml water
- Toothpicks

Preheat the oven to 180°C (convection oven 160°C). Mix 250 gram FunCakes mix for Cupcakes with 2,5 eggs and 125 gram butter. Divide the baking cups over the muffin pan and fill them with the batter. Bake for 18-20 minutes and let them cool down.

Roll out white and yellow fondant. Use the wavy edge cutter to cut out as much circles as you have cupcakes. Apply a layer of edible glue on the cupcakes and place the fondant circles on top.

Knead the white fondant with some tylo powder until it's firm. Roll a piece of white fondant into a string, fold it double and twist until you have a horn. Prick a toothpick in the bottom and let the horn dry. Make as much horns as you have cupcakes. Then paint the horns gold.

Roll out the white and pink fondant. Cut out ears by using the mix 'n match face cutter. Prick toothpicks in the ears and let them dry. Cut out a white circle and place them on the cupcakes. Stick a horn and two ears in the cupcakes. Use the black food pen to paint eyes.

Roll out the pastel coloured fondant and cut out several different flowers with the plunger cutters. Paste them around the ear and horn with some edible glue.