



Be Mine Valentine's Day Cupcakes

Show your love with these delicious cupcakes from @bakedbyellenn! They are made with white chocolate Enchanted Cream® and decorated with hearts made of sugar paste with texts like "Be Mine" and "Kiss Me". Ask your loved one to be your Valentine with these sweet treats for Valentine's Day.

Boodschappenlijstje

FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix voor Enchanted Cream® 450 g

F10130
€7.35



FunCakes Metallic Food Paint Gold 30 ml

F45180
€6.45



FunCakes Sugar Paste Pretty Pink 250 g

F20190
€2.85



FunCakes Flavour Paste White Choco 100g

F56110
€6.05



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Nonpareils Lots of Love 80 g

F51640
€2.65



FunCakes Baking Cups Pink pk/48

F84115
€3.19



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



Wilton Decorating Tip #032 Open Star Carded

02-0-0155
€1.69



Wilton Decorating Tip #1M Open Star Carded

02-0-0151
€2.35



Wilton Decorating Tip #150 Carnation Petal Carded

02-0-0299
€2.35



Patisse Cookie Cutter Heart Set/5

P02013
€5.85



PME Fun Fonts Alphabet - Collection 2

FF55
€22.55

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Enchanted Cream® 150 g
- FunCakes Marzipan Decorations Hearts Small Assorti Set/30
- FunCakes Sugar Paste Pretty Pink
- FunCakes Flavour Paste White Choco
- FunCakes Food Colour Gel Pink
- FunCakes Nonpareils Lots of Love
- FunCakes Metallic Food Paint Gold
- 250 g butter
- 5 eggs (approx. 250 g)
- 100 ml water
- 100 ml milk

Supplies

- FunCakes Baking Cups Pink pk/48
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Decorating Tip #032 Open Star Carded
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #150 Carnation Petal Carded
- Wilton Rolling Pin 50 cm
- Patisse Cookie Cutter Heart Set/5
- PME Fun Fonts Alphabet - Collection 2

Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C). Use ingredients at room temperature. Prepare 500 grams of FunCakes Mix for Cupcakes as indicated on the packaging. Place baking cups in the muffin tin and fill them with the batter. Bake the cupcakes in the oven for approximately 18-20 minutes until cooked through, then let them cool on the countertop.

Step 2: Make the sugar paste hearts

Knead some of the pink sugar paste until smooth and elastic. Dust your work surface with flour or powdered sugar and roll out the sugar paste to an even thickness of about 2-3 mm using a rolling pin. Cut out hearts with a heart-shaped cutter and use text stamps to imprint various sweet words. Let them dry briefly before using them as decoration on the cupcakes.

Step 3: Make the Enchanted Cream®

Prepare 150 grams of FunCakes Mix for Enchanted Cream® as indicated on the packaging. Add white chocolate paste to taste; if the desired flavor isn't achieved, add a little more gradually.

Step 4: Color the Enchanted Cream®

Divide the cream into three separate bowls, leaving one bowl white and coloring the other two bowls dark pink and a lighter shade of pink. Transfer the cream into three separate piping bags, using a



different piping tip for each: #150 for the white cream, #1M for the dark pink, and #032 for the lighter pink.

Step 5: Decorate the cupcakes

Pipe Enchanted Cream® onto the cupcakes using the different piping tips, and finally, decorate with the sugar paste hearts, marzipan decoration hearts, and sprinkles. Finish it off with a little bit of the metallic food paint gold.

Step 6: Share these delicious White Chocolate Cupcakes with your loved one!

This recipe is made possible by @bakedbyellenn.