

de leukste taarten shop

Cactus cupcakes



These cactuses don't sting! They don't only look awesome, they're also very delicious.

Boodschappenlijstje



Patisse Wooden Brush 1,5cm

P02420
€2.15



House of Marie Baking Cups Brown
pk/48

HM0022
€3.39



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Sugarflair Max Concentrate Paste
Colour Foliage green 42g

C103
€10.45

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FunCakes Mix for Cupcakes 500g

F10105
€4.55



Karen Davies Silicone Mould Large Rose

KD955
€15.83



House of Marie Baking Cups Craft pk/48

HM4877
€3.39



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Fondant Sweet Pink 250g

F20110
€2.85



FunCakes Fondant Forest Green 250g

F20175
€2.85



Other materials:

- 5 eggs
- 400 gram soft unsalted butter
- 125 ml water
- Toothpicks

Preheat the oven to 180°C (convection oven 160°C). Make the buttercream and the cupcakes as indicated on the package or in our basic recipes for [buttercream](#) and cupcakes. Add half the pot of hazelnut crunch and hazelnut flavouring as desired to the cupcake batter. Place the baking cups in the muffin pan and fill them with the batter. Bake the cupcakes in 18-20 minutes and let them cool down completely outside of the muffin pan after baking.

Add piping gel to the top of the cupcakes and sprinkle hazelnut crunch over it. Colour the buttercream dark green and fill two decorating bags with the decorating tips and the green buttercream. Use the green fondant to make balls and cones, put a cocktail stick in the bottom and place them on the cupcakes. Make with the two decorating tips long stripes on the cones and stars and dots on the balls.

Roll out a piece of white fondant to a very thin string, cut in pieces and let them dry. Then put them into the dots on the balls. Make a few roses in white and pink and place them on the cactuses. Roll out a bit of white en pink fondant, cut out blossom and stick this to the cactuses.



This recipe has been made possible by FunCakes.