



Spooky eyes cupcakes

One of the most popular sugar decorations are candy eyes! This cupcakes were turned into spooky Halloween cupcakes by using the candy eyeballs.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Food Colour Gel Orange 30 g

F44145
€3.55



FunCakes Food Colour Gel Bright Green 30 g

F44155
€3.55



FunCakes Food Colour Gel Purple 30 g

F44120
€3.55



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15

Ingredients

- FunCakes Mix for Buttercream
- FunCakes Mix for Cupcakes
- FunCakes Flavor paste Lemon
- FunCakes Edible Gel Color Orange
- FunCakes Edible Gel Color Purple
- Wilton Candy eyes
- 5 Eggs
- 500 grams unsalted butter
- 200 ml water

Supplies

- Wilton Recipe Right Muffin Baking Tray 12 cupcakes
- PME Cupcake Molds Metallic Purple
- FunCakes piping bags
- Ice cream scoop

Step 1: Prepare the Buttercream and FunCakes mix for Cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Prepare 200 grams of FunCakes mix for Buttercream with 200 ml of water and 500 grams of FunCakes mix for Cupcakes according to the instructions on the package. Put the baking cups in the muffin pan and fill to two-thirds with batter using the ice cream scoop. Bake the cupcakes for 18-20 minutes until done and let them cool on the countertop.

Step 2: Finish and season the Buttercream

Finish the buttercream according to directions on the package and season with the lemon flavoring paste. Divide the buttercream into three portions and color with the color gels.

Step 3: Decorate the cupcakes

Place the nozzles 2A in the piping bags and fill with the buttercream. Using a circular motion, pipe generous tufts onto the cupcakes. Decorate with the eyes.

Made possible by FunCakes.