



Botanical sugar rods cupcakes

Sugar rods are trendy and a super nice decoration for cakes and cupcakes. Make botanical cupcakes with green and yellow golden sugar rods for a nice treat.

Boodschappenlijstje

 RD ProGel® Concentrated Colour - Olive Green RD9531 €3.53	 Wilton Recipe Right® 12 Cup Muffin Pan 03-3118 €8.92
 RD ProGel® Concentrated Colour - Gooseberry RD9521 €3.53	 House of Marie Baking cups Black - pk/48 HM0039 €2.85
 FunCakes Mix for Cupcakes 500 g F10105 €3.87	 FunCakes Mix for Buttercream 1 kg F10560 €6.37
 FunCakes Metallic Sugar Rods XL Green 70 g F52605 €3.39	 FunCakes Decorating Bags 41 cm pk/10 F85110 €3.22
 FunCakes Food Colour Gel Holly Green 30 g F44175 €3.02	

Other materials:

- 250 + 250 gram soft unsalted butter
- 5 eggs
- 200 ml water

Mix 200 gram FunCakes mix for Buttercream with 200 ml water and set aside. Preheat the oven to 180°C (convection 160°C). Mix 500 gram FunCakes mix for Cupcakes, 5 eggs and 250 gram butter at low speed in 4 minutes into a smooth batter. Divide the baking cups over the muffin pan and fill them with batter. Bake the cupcakes in 20-25 minutes until golden. When you have batter left, bake another batch.

Finish the buttercream as described on the packaging and divide it into 4 portions. Colour these portions green with the 4 green colourings. Put all the buttercream in one decorating bag with decorating tip 1M. Pipe nice dots on the cupcakes. Decorate with the yellow golden and green sugar rods.