

de leukste taarten shop



Festive balloon dogs

The party will start when these festive balloon dogs are in the house! These cupcake with discodip and modelled fondant dogs are suitable for every party and of course very great for children's birthday parties.

Boodschappenlijstje



Cookie Cutter Ring Pro Ø7cm

K095111
€5.85



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FunCakes Sugar Paste Spring Green
250g

F20115
€2.85



FunCakes Edible Glue 50g

F54755
€3.25

de leukste taarten shop



FunCakes Sugar Paste Bright White
250g

F20100
€2.85



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Sugar Paste Sea Blue 250g

F20130
€2.85



FunCakes Sugar Paste Royal Purple
250g

F20200
€2.85



FunCakes Nonpareils Discomix 250g

F51605
€5.19



FunCakes Sugar Paste Tropical Orange
250g

F20140
€2.85

de leukste taarten shop

Other materials for 8 dogs:

- 125 gram butter
- 2½ egg (approx. 125 gram)
- Kitchen paper

First we make the dogs. Knead a piece of fondant well and turn it into a roll. Make of this roll four equal pieces for the legs, two for the ears, one for the neck, one for the head and one for the tail. Make the tail part a bit thinner at the end (so it looks like the balloon is empty). Also make a small nozzle for the nose. Paste all the parts together with some edible glue and let the dogs, supported by kitchen paper, dry.

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 250 gram mix for cupcakes, 125 gram butter and 2½ egg on low speed in 4 minutes to a smooth batter. Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in approx. 18-20 minutes. Let them cool down.

Lubricate the top of the cupcakes with piping gel. Knead the white fondant well and roll it out thinly. Cut out circles and paste them on the cupcakes. Fill a bowl with the discodip. Lubricate the fondant on the cupcakes with some piping gel and carefully press them into the discodip. Paste the dogs on the cupcakes with some piping gel.