



Birthday Cupcakes

Make these cheerful cupcakes with the cupcake mix from FunCakes. With the step by step instructions you can make these cupcakes with different patterns yourself. Make these birthday cupcakes with yellow, pink and orange FunCakes marzipan and several kinds of cutters. You can finish these cupcake with some twinkle dust. These cupcakes are the perfect treat!

Boodschappenlijstje



FMM 5 petal Rose cutter 75mm

CUTROP75
€3.65



FMM 5 petal Rose cutter 65mm

CUTROP65
€3.25



Cookie Cutter Ring Pro Ø 7 cm

K095111
€4.97



PME Flower Blossom Plunger Cutter set/4

FB550
€9.99



RD Essentials Edible Glue 50g

RD9340
€4.79



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Marzipan Classic Pink 250 g

F28110
€4.19



Silikomart Sugarflex Mould -Roses-

SLK351
€15.15



Cookie Cutter Bird 4,5 cm

K022018
€2.00



FMM 5 petal Rose cutter 50mm

CUTROP50
€2.95



PME Baking cups White pk/60

BC712
€2.19



FunCakes Marzipan Passion Red 250 g

F28120
€4.19



PME Modelling tools, Quilting

QT425
€2.50



FunCakes Marzipan Sunset Orange 250 g

F28140
€4.19



FunCakes Marzipan Golden Yellow 250
g

F28145

€4.19



Bake the cupcakes, following the instructions on the package. Make sure the batter doesn't contain too much air when you make it, this prevents it from rising quickly and by that coming loose from the baking cups. If the cupcakes get a pointy topside while baking them, your oven is probably too hot. Lowering it for a couple of degrees makes sure they will come out nicely.

Coat the topside of the cupcakes with piping gel or apricot jelly. If you still got a round topside while baking them, cut them off straight. Unroll the divers colors of marzipan and cut out circles. Place them on the cupcake and press carefully. If you want you can give the circles a texture with an Impression/Texture Mat or Texture Roller.

The Belt

Unroll the marzipan and cut a strip with the Multi Ribbon Cutter. Make one end pointy. Make a stitch seam along the edge with the Quilting tool. Cut the ribbon in two halves. Cut holes in the belt with icing tip #003. To make the clasp, cut a small square out of the same piece of marzipan. Use the a square that is two sizes smaller to cut out the middle of the first square. Place the ribbon on the cupcake. Put the ribbon with the pointy end through the clasp and gracefully place It on top of the first ribbon.

The Plaque

Unroll two colors of marzipan. Cut the Creative Plaque out of one color and the bird out of the other (Robin Cutter). Keep in mind to not move the cutter, or the bird will deform and it won't fit in the Plaque anymore. Cut the bird out of the middle of the Plaque. Place the bird of the other color in the plaque and place it on the cupcake together. Decorate a flower which is made with the Blossom Cutter and place a pearl in the heart of the flower if you want.

The flower

Unroll three colors of marzipan. Cut out different sizes of flowers with the 5 Petal Rose Cutters. Place the biggest flower on the cupcake (do this on a cupcake that isn't coated with a circle of marzipan). Make the ends of the leaves of the other flowers pointy. Place the middle sized flower on the cupcake and place the smallest one on it, making sure the leaves aren't place straight above each other. Unroll a small ball of marzipan out of another color and place it in the middle of the flower as heart.

The Rose

Unroll a piece of marzipan and cut out rose pedals. Place them, curling them a little, on the cupcake, the thick edges facing each other. Press another color of marzipan firmly in the silicone mold (Roses Gallore). Get the roses out of the mold by flexing it and place the rose on top of the leaves.

Make the cupcakes even nicer with Magic Sparkle Dust or add nice ribbons to the Cupcake Holder. Happy birthday!