



## Jungle cupcakes

Making these jungle cupcakes is a party on itself! Learn how to make cupcakes with as decoration a lion, tiger, zebra, rhino, giraffe, monkey, elephant, panther print or monstera leaf.

## Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125  
€5.09



FunCakes Sugar Paste Bright White  
250 g

F20100  
€2.85



FunCakes Sugar Paste Stone Grey 250 g

F20160  
€2.85



FunCakes Sugar Paste Spring Green  
250 g

F20115  
€2.85



FunCakes Sugar Paste Raven Black  
250 g

F20135  
€2.85



FunCakes Sugar Paste Fancy Violet  
250 g

F20195  
€2.85



FunCakes Colour Dust Black

F45200  
€3.35



Sugarflair Rejuvenator Spirit - Alcohol -  
14ml.

K101  
€3.95



Wilton Recipe Right® 12 Cup Muffin  
Pan

03-3118  
€10.49



PME 5 Petal Cutter XXL 57mm

FP897  
€1.10



PME Modelling tools, Bone

PME1  
€2.45



PME Baking Cups Rainbow Colour  
pk/100

BC951  
€8.35



FunCakes Decorating Bags 30 cm  
pk/10

F85100  
€3.15



FunCakes Sugar Paste Teddy Bear  
Brown 250 g

F20245  
€2.85



FunCakes Sugar Paste Natural Beige  
250 g

F20165  
€2.85



FunCakes Sugar Paste Mellow Yellow  
250 g

F20145  
€2.85



FunCakes Mix for Cupcakes 500 g

F10105  
€4.55



RD Essentials Edible Glue 25g

RD9345  
€2.85



FunCakes Colour Dust Milk Chocolate

F45270  
€3.35



FunCakes Nonpareils Yellow 80 g

F51530  
€2.65



FunCakes Food Colour Gel Brown 30 g

F44140  
€3.55



FunCakes Food Colour Gel Bright  
Green 30 g

F44155  
€3.55



FunCakes Sugar Pearls Medium Shiny  
Black 80 g

F51680  
€3.39



FunCakes Food Colour Gel Holly Green  
30 g

F44175  
€3.55



Karen Davies Silicone Mould - Elephant  
- Safari Animal Faces

KD976  
€18.65

Other materials:

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

Preheat the oven to 180°C (convection oven 160°C). Prepare 200 gram FunCakes mix for Buttercream and 500 gram FunCakes mix for Cupcakes as described on the packaging or in the basic recipes for buttercream and cupcakes. Divide the baking cups over the muffin pan and fill them with cupcake batter. Bake for 18-20 minutes until golden. Let them cool down completely.

Cupcake toppers:

**Monstera leaves:** roll out green fondant and cut out hearts. Form the leaves by using the cutting wheel, use the veining tool to create veins.

**Panther print:** roll out beige fondant and cut out a 6 cm circle. Make some brown and black paint by mixing the black and brown dusts with rejuvenator. Paint brown circles on the fondant and paint black borders around the brown circles.

**Lion:** roll out orange fondant and use the 5-petal cutter to cut out a flower. Roll out yellow fondant and cut out a 4 cm circle. Place this on the orange flower. For the ears, shape 2 drop-shaped yellow balls, use the broad side of the veining tool to press a dent in the balls. Stick the ears on the head with edible glue. Make two small balls of white fondant and press them a bit flat with your finger. Place the balls side by side on the head, this will be the snout. Use a toothpick to make small pricks in the snout. Use black sugar pearls to create eyes and the nose.

**Tiger:** Roll out orange fondant and cut out a 6 cm circle. For the ears, shape 2 drop-shaped orange balls, use the broad side of the veining tool to press a dent in the balls. Stick the ears on the head with edible glue. Squeeze the 4 cm round cutter a bit to create an oval shape. Roll out yellow fondant and cut out an oval for the snout. Roll out black fondant and use the sugarcraft knife to cut out stripes and a nose. Stick these parts on the head with edible glue. Use a toothpick to make small pricks in the snout. Use black sugar pearls to create eyes.

**Giraffe:** Roll out yellow fondant and cut out a 6 cm circle. With the backside of decorating tip 12, cut out two yellow circles for the ears. Pinch the bottom of the circles together and stick the ears on the head with edible glue. Roll out brown fondant use decorating tips 12, 3 and 4 to cut out small rounds and stick them random on the head. Make two small brown rolls for the antlers. Use yellow fondant to make a nose, use the bone tool to create nose holes. Use black sugar pearls to create eyes.

**Monkey:** Roll out brown fondant and cut out a 6 cm circle. Roll out yellow fondant and cut out a heart. Cut of the bottom tip of the heart, and stick it on the brown circle. Cut out of yellow and brown fondant 2 x 2 circles with the backside of decorating tip 12. Stick a yellow and brown circle against each other and pinch one side a bit. Stick them on the sides of the head. Use the small side of the veining tool to create a mouth. Use a toothpick to make two nose holes. Use black sugar pearls to create eyes.

**Zebra:** Roll out white fondant and cut out a 6 cm circle and two small circles with the backside of

decorating tip 12. Pinch the bottom of the circles together and stick the ears on the head with edible glue. Roll out black fondant. Squeeze the 4 cm round cutter a bit to create an oval shape. Cut out a black oval and some stripes. Stick this on the head with edible glue. Use a bone tool to create a mouth and nose holes in the snout. Use black sugar pearls to create eyes.

**Hippo:** Roll out purple fondant and cut out a 6 cm circle and 4 cm oval. Make nose holes in the purple oval with the bone tool and use a toothpick to make some small pricks. Use black sugar pearls to create eyes. Use the sugarcraft knife to cut out two teeth of white fondant. For the ears, shape 2 drop-shaped purple balls, use the broad side of the veining tool to press a dent in the balls.

**Elephant:** Roll out grey fondant and cut out a 4 cm circle and a flower with the 5-petal cutter. Use grey fondant to make a proboscis and use the sugarcraft knife to make notches on the top. Use white fondant to model tusks. Cut off the petals from the grey flower and use 4 petals to create the ears. Stick them on the backside of the head. Use black sugar pearls to create eyes.

Finish the buttercream as described on the packaging and divide it into two portions. Colour one portion brown and one portion green. Put the brown buttercream in a decorating bag with decorating tip 1M. Pipe dots on some cupcakes. Put the green buttercream in a decorating bag with decorating tip 352. Pipe leafs on the remaining cupcakes. Carefully place the cupcake toppers on top.