



## Winter cupcakes

There is no winter without these winter cupcakes! After baking you will decorate the regular cupcakes with a swirl of cream with mascarpone. Then carefully place the mini cupcakes on top, finish it all with several sizes of snowflakes.

## Boodschappenlijstje



PME Plunger Cutter Snowflake set/3

SF708  
€10.29



Wilton Recipe Right Mini Muffin Pan 24  
Cups

03-0-0017  
€12.59



Patisse Disposable Piping Bags 41cm  
pk/24

02435  
€5.85



House of Marie Mini Baking Cups Light  
Pink pk/60

HM1616  
€3.59



Wilton Recipe Right Muffin Pan

03-3118  
€10.69



FunCakes Sugar Paste Pastel Blue  
250g

F20220  
€2.85



FunCakes Mix for Cupcakes 500g

F10105  
€4.55



FunCakes Icing Sugar 900g

F10545  
€5.89

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- 250 ml whipped cream
- 100 gram mascarpone

Make sure all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram cupcake mixture, 250 gram butter and 5 eggs on low speed to a smooth batter in 4 minutes. Divide 12 baking cups in a muffin pan and fill them with the batter (1/2 full). Bake the cupcakes in approx. 18 minutes. Let them cool down a grid. Then bake 12 mini cupcakes, let these cool down as well.

Roll out the light blue fondant and cut out snowflakes with the cutter. Let these dry on a slice of kitchen paper.

Beat 250 ml cream with 100 gram mascarpone. And add one tablespoon of icing sugar. Place the tip in the decorating bag and fill these with the cream.

Pipe lovely swirls on the regular cupcakes and place the mini cupcakes on top. Pipe also a swirl on the mini cupcakes. Decorate the cupcakes with the snowflakes and the cut out snowflakes. Keep the cupcakes in the fridge.