

de leukste taarten shop



Madeleines with Deco Melts

Looking for a refined, romantic treat? These madeleines with an elegant finish of dusty rose melts are perfect for a wedding, baby shower, or other special occasions. The soft, airy cakes combined with the subtle pink decoration create a stylish and delicious bite. Small in size but big in appearance—perfect for adding that extra touch to your sweet table!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



Wilton Candy Melts Pink 125g

04-0-0507
€2.85



Colour Mill Choco Drip Natural White 125g

CD125NWT
€8.99



FunCakes Deco Melts Milk Choco Flavour 250g

F25345
€4.99

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FunCakes 3D Sprinkle Medley Wedding Bells 70g

F53640
€5.49



FunCakes Flavour Paste Lemon Zest 100g

F56355
€5.99



Wilton Madeleine Pan 12-Cavity

02-0-0753
€11.99



FunCakes Sugar Decorations Little Flower Mix White/Pink Set

F50570
€5.35



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Ingredients:

- 500 g FunCakes Mix for Cupcakes
- 250 g Colour Mill Choco Drip Natural White
- 175 g Wilton Candy Melts Pink
- 125 g FunCakes Deco Melts Milk Chocolate Flavor
- FunCakes 3D Sprinkle Medley Wedding Bells
- FunCakes Sugar Decorations Small Flowers set/32
- FunCakes Flavor Paste Lemon Zest
- FunCakes Bake Spray
- 250 g unsalted butter
- 5 eggs

Necessities:

- FunCakes Piping Bag 41 cm
- Wilton Madeleine Pan 12-Cavity

Step 1: Bake the madeleines

Preheat the oven to 180°C (fan oven 160°C) and grease the Wilton Madeleine Pan with baking spray.

Prepare 500 g FunCakes Mix for Cupcakes with 5 eggs and 250 g butter as indicated on the package, and flavor with FunCakes Lemon Zest Flavor Paste. Transfer the batter into a piping bag and fill the cavities. Bake the madeleines for 15-18 minutes until lightly golden and cooked through.

Wash the madeleine pan, as you will need it again to create the Deco Melts layer.



Step 2: Prepare the melts

Melt the pink Wilton Candy Melts and the FunCakes Deco Melts Milk Chocolate Flavor separately in bowls in the microwave according to the package instructions. Melt the Colour Mill Drip as instructed and pour it into a bowl.

Mix some of the white melts with the pink and brown melts until you achieve a beautiful dusky pink color. Keep some white melts aside to make plain white madeleines and for drizzling over the dusky pink ones.

Step 3: Decorate the madeleines

Place the homemade dusky pink melts into a FunCakes piping bag, cut a small tip, and fill the madeleine cavities halfway. Immediately press a madeleine gently into the melts. The melts should rise slightly along the sides of the cakes—this ensures they are fully coated. If you use too little melts, the coating will be incomplete.

Let them set in the refrigerator for about 15 minutes. Once firm, you can easily remove them from the mold. Repeat the same process with the white melts.

Place some remaining dusky pink melts into a piping bag and drizzle over the white madeleines. Decorate immediately with FunCakes 3D Wedding Bells sprinkles and sugar flowers. Do the same with the white melts, drizzling them over the dusky pink madeleines.