



Spring Pastel Cupcakes

Bring Spring into your kitchen in one go with these Pastel Cupcakes from FunCakes! With the various piping nozzles, you can utilize different piping techniques, perfect for practicing and giving your cupcakes a special look. These cupcakes are also delightful during Easter brunch!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€6.25



FunCakes Nonpareils Light Pink 80 g

F51505
€2.25



FunCakes Nonpareils Yellow 80 g

F51530
€2.25



FunCakes Nonpareils Green 80 g

F51535
€2.25



FunCakes Food Colour Paste Pink 30 g

F45035
€2.29



FunCakes Food Colour Paste Yellow 30 g

F45010
€2.29



FunCakes Food Colour Paste Green 30 g

F45060
€2.29



FunCakes Soft Pearls Medium Bronze Gold 60 g

F53370
€2.88



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.22



FunCakes Baking Cups Light Pink pk/48

F84110
€2.71



FunCakes Baking Cups Yellow pk/48

F84105
€2.71



FunCakes Baking Cups Mint Green
pk/48

F84140
€2.71



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€8.92



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.00



Wilton Decorating Tip #032 Open Star
Carded

02-0-0155
€1.44



Wilton Decorating Tip #016 Open Star
Carded

02-0-0141
€1.40



Wilton Decorating Tip #104 Petal
Carded

02-0-0136
€1.40



Wilton Decorating Tip #21 Open Star
Carded

02-0-0150
€1.40



Wilton Standard Adaptor/Coupler

03-3139
€1.15

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Enchanted Cream® 450 g
- FunCakes Food Colour Paste Green
- FunCakes Food Colour Paste Yellow
- FunCakes Food Colour Paste Pink
- FunCakes Soft Pearls Medium Gold
- FunCakes Choco Pearls Medium Gold
- FunCakes Nonpareils Green
- FunCakes Nonpareils Light Pink
- FunCakes Nonpareils Yellow
- 500 ml milk
- 250 g unsalted butter
- 5 eggs (approx. 250 g)

Supplies

- FunCakes Decorating Bags
- FunCakes Baking Cups Light Pink
- FunCakes Baking Cups Yellow
- FunCakes Baking Cups Mint Green
- Wilton Recipe Right® Muffin Baking Pan 12 cupcakes
- Wilton Tip #1M Open Star
- Wilton Tip #104 Petal
- Wilton Tip #032 Open Star
- Wilton Tip #021 Open Star
- Wilton Tip #016 Open Star
- 4x Wilton Standard Adaptor/coupler

Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 grams of FunCakes Mix for Cupcake as indicated on the packaging. Distribute the three colours of cupcake liners in the muffin baking tray and pour the batter into them. Bake the cupcakes for about 20-25 minutes until done, then let them cool on the counter.

Step 2: Make the Enchanted Cream®

Prepare 450 grams of FunCakes Mix for Enchanted Cream® as indicated on the packaging. Divide the cream into three equal portions and then divide each portion into 5 parts. Colour the Enchanted Cream® in five different shades per color and distribute them into the piping bags. For piping tip #1M, you do not need an adaptor, but for the smaller piping tips, you do.

Step 3: Decorate the cupcakes

Use piping tip #1M to make small rosettes on the cupcakes. With #104, create a zigzag motion on the cupcakes, ensuring that the thick part of the piping tip points downwards. Use #032, #021, and #016 to fill the tops of the cupcakes with small drop flowers. Finally, decorate with the golden



pearls and matching sugar beads.

Step 4: Enjoy these delicious Spring Cupcakes!

This recipe is made possible by FunCakes.