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Chick cupcakes for Easter

Create an Easter feeling with these Chick cupcakes by FunCakes. These super happy Easter cupcakes are filled with crème pâtissière and decorating using different colours of sugar paste. These chick cupcakes are super original and easy to make for an Easter brunch

Boodschappenlijstje



FunCakes Mix for Crème Pâtissière
500g

F10150
€6.25



FunCakes Fondant Mellow Yellow 1kg

F20535
€9.49



FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Baking Cups Yellow pk/48

F84105
€3.19

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FunCakes Sugar Pearls Medium Shiny Black 80g

F51680
€3.59



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Wilton Cookie Cutter Nesting Circles Metal set/4

02-0-0251
€5.95



Ingredients for the Chick cupcakes for Easter

- 500 g FunCakes Mix for Cupcakes
- 100 g FunCakes Mix for Crème Pâtissière
- 350 g FunCakes Sugar Paste Mellow Yellow
- 200 g FunCakes Sugar Paste Bright White
- 50 g FunCakes Sugar Paste Tiger Orange
- FunCakes Sugar Pearls Medium Black
- FunCakes Edible Glue
- 250 g unsalted (cream)butter
- 250 ml of water
- 5 eggs (approx. 250 g)
- Apricot jam

Other necessities for the Chick cupcakes for Easter

- FunCakes Baking Cups Yellow
- FunCakes Decorating Bags
- Wilton Decorating Tip #1A Round
- Wilton 101 Cookie Cutters Set
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton -Perfect Height- Rolling Pin 22.5cm
- Patisse Cookie Cutter Rings



Step 1: The batter for the Chick cupcakes

To start, preheat the oven to 180°C (convection oven 160°C). Process the ingredients for the FunCakes mix for Cupcakes on room temperature, mix 500g of the mix with 5 eggs and 250g unsalted (cream)butter. Mix the entirety for 4 minutes on the lowest speed with an electric mixer. Divide the paper baking cups over the muffin tray and fill the cups about halfway with the batter. Bake the cupcakes in the preheated oven for 18-22 minutes and let them cool off afterwards.

Step 2: Filling the Chick cupcakes

Mix 100g of the crème pâtissière in a bowl with 250ml of water and beat the entirety for about 5 minutes on a medium speed until smooth. Let it stiffen up for about 15 minutes before using it. Put the crème pâtissière into a decorating bag.

Using something like an apple corer, take out a piece in the middle of the cupcakes. Save this piece for later. Fill the holes you just made with the crème pâtissière and then, put the piece you cut out back into the cupcakes. Spread some warmed apricot jam on top of the cupcakes.

Step 3: Decorating the Chick cupcakes

Knead the yellow sugar paste well, roll it out until its about 2mm thick and use a round cookie cutter to cut out a circle that fits perfectly on top of the cupcakes. Then, stick this on top of the cupcakes.

Then, knead the white sugar paste well, also roll this out to about a thickness of 2mm and use the same cookie cutter to cut out white circles. Cut the circles in half and create notches with a sharp knife. Stick this on top of the cupcakes as well with some edible glue.

Roll out the orange sugar paste super thinly and cut out small hearts for the beak and stick them on



top of the cupcakes.

Puncture two small holes in the yellow sugar paste using the back of a brush and place two black pearls into the holes as the eyes. Make small balls using small pieces of yellow sugar paste that you roll into teardrop shapes and then flatten slightly. These will be the wings, make 3 tear drops per wing and stick them on the cupcakes. Create a curl using really thin rolls of yellow sugar paste and also stick this on using edible glue.

This recipe is made possible by FunCakes.