



Mini sprinkle cakes

Nonpareils can be used versatile! Use them for example to decorate these cute mini cakes. Finish the cakes with a white sugar flower.

Boodschappenlijstje

Patisse Wooden Brush -2cm-



P02421
€2.45



FunCakes Mix for Cupcakes 500 g

F10105
€4.55

FunCakes Flavour Paste Orange 120 g



F56305
€5.89

Other materials:

- 250 gram unsalted butter
- 5 eggs (approx. 250 gram)
- Apricot jam

All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram mix for cupcakes, 250 gram butter, 5 eggs and orange flavouring on low speed in 4 minutes to a smooth batter. Fill a lubricated baking pan with the batter and the bake cake in approx. 70-75 minutes.

Place the jar or apricot jam in the microwave and heat it on low power. Please note... the jam may not be cooked, so they close the microwave. Hang the sieve above a bowl, fill the sieve with the heated jam and press the jam true the sieve with the back of a spoon. Add a tablespoon of water to the mixture and stir it. The apricot jelly is now ready to use.

Cut out rounds of cake with the cookie cutter. Put the rounds at a fork and lubricate them with the apricot jelly. Fill a deep plate with the nonpareils and roll the cakes true them. Decorate them with a white sugar flower, that you can attach with some apricot jelly.