

de leukste taarten shop



Crown Cupcakes

These Crown Cupcakes are a must-have on April 27th! You can make these cupcakes using the FunCakes Cupcake Mix. After baking, give them a royal touch by placing a beautiful yellow fondant crown on top of the swirl. Decorate the crown with dazzling jelly diamonds. Perfect for a baking activity with the kids during King's Day!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Fondant Mellow Yellow 250g

F20145
€2.85



FunCakes Food Colour Gel Purple 30g

F44120
€3.65

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FunCakes Flavour Paste Orange 120g

F56305
€5.99



FunCakes Edible Jelly Diamonds Sky Blue pk/20

F51835
€3.15



Rainbow Dust Essentials Edible Glue 50g

RD9340
€4.95



House of Marie Baking Cups Foil Silver pk/24

HM2019
€3.45



PME Plastic Rolling Pin 15cm

PP85
€4.75



FunCakes Edible Jelly Diamonds Clear pk/20

F51825
€3.15



FunCakes Edible Jelly Diamonds Pink pk/20

F51830
€3.15



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



PME Cookie Cutters Crown set/2

SC617
€2.15



Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Royal Icing 450 g
- FunCakes Sugar Paste Mellow Yellow 250 g
- FunCakes Food Colour Gel Purple
- FunCakes Flavour Paste Orange
- FunCakes Edible Jelly Diamonds Clear pk/20
- FunCakes Edible Jelly Diamonds Sky Blue pk/20
- FunCakes Edible Jelly Diamonds Pink pk/20
- RD Essentials Edible Glue
- 5 eggs (approx. 250 g)
- 250 g butter
- 55 ml water

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- House of Marie Baking Cups Foil Silver pk/24
- JEM Round Nozzle #12
- PME Star Cutter Set/3
- PME Cookie Cutter Crown set/2
- PME Non Stick Muffin Pan
- PME plastic rolling pin, 15 cm
- Kitchen paper



Step 1: Bake the cupcakes

Mix 500 grams of FunCakes Mix for Cupcakes, the butter, and the eggs for 4 minutes on low speed until smooth batter forms. Mix in the orange flavoring. Place paper baking cups in the baking pan and spoon the batter into the cups (filling them about halfway). Bake the cupcakes in a preheated oven at 180°C for approximately 18 minutes until cooked through.

Step 2: Make the fondant crowns

For the crowns, roll out the yellow fondant thinly to about 3 mm and cut out the crowns using the crown cutter. Use a star cutter to create a star shape on each crown. Place all the crowns on a sheet of kitchen paper and spray them with lustre spray to make them gold. Let the crowns dry for at least half an hour. Then, attach the jelly diamonds to the crowns using a little edible glue.

Step 3: Make the royal icing

Prepare the Royal Icing as described on the packaging. Place nozzle 12 in a piping bag and fill it with the icing. Pipe a small swirl on top of each cupcake. Gently curve the crowns and place them on top of the swirl.

Step 4: Enjoy your delicious Crown Cupcakes during King's Day!