



Beautiful cupcakes with golden flakes

Make beautiful cupcakes with the FunCakes mix for Cupcakes! The pink swirls on these cupcakes are made with the delicious mix for Enchanted Cream and decorated with golden chocolate flakes.

Boodschappenlijstje



House of Marie Baking cups White -
pk/48

HM0015
€3.25



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



FunCakes Mix for Cupcakes 500 g

F10105
€3.64



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79

Other materials:

- 250 gram unsalted butter
- 5 eggs (approx. 250 gram)
- 100 ml skimmed milk
- 100 ml water
- Brown parchment paper
- Brown rope

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter.

Line a muffin pan with paper baking cups, use the Wilton scoop-it spoons to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18-20 minutes. Remove the cupcakes after baking from the pan and let them cool down on a grid.

Cut the squares of approx. 15x15cm of the parchment paper and crumble them a bit. Take a piece of rope, fold the paper around the cupcakes and bind them together with the rope.

Mix 150 gram mix for Enchanted Cream, 100 ml milk and 100 ml water for 3 minutes at high speed. Add a bit of pink colouring. Cut the top of a decorating bag, place the tip in the bag and fill this with the cream.

Pipe lovely swirls on the cupcakes, start on the outside and turn to the inside while piping (like a swirl of icecream). Decorate them with golden flakes.