



## Summer cupcakes

These mini cupcakes are perfect for the summer! Decorate them, after baking, with a lovely green swirl. Then start using your creativity and decorate them with the flowers and bow.

## Boodschappenlijstje



PME Plunger Cutter Flower Blossom  
set/4  
FB550  
€9.99



Rainbow Dust Essentials Edible Glue  
50g  
RD9340  
€4.79



Wilton Recipe Right Muffin Pan  
03-3118  
€8.39



House of Marie Baking Cups White  
pk/48  
HM0015  
€3.25



PME Plunger Cutter Daisy Marguerite  
set/4  
DA634  
€11.65



Rainbow Dust Essentials Tylo Powder  
50g  
RD9300  
€5.29



FunCakes Sugar Paste Sweet Pink 250g  
F20110  
€2.85



FunCakes Mix for Cupcakes 500g  
F10105  
€3.64



FunCakes Sugar Paste Mellow Yellow  
250g  
F20145  
€2.85



FunCakes Decorating Bags 41cm pk/10  
F85110  
€3.79



FunCakes Sugar Paste Tropical Orange  
250g  
F20140  
€2.85

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- 125 ml water
- 150 gram butter
- Icing sugar to roll out on

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 an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 15 minutes.

Knead 100 gram of pink fondant with half a teaspoon tylose for the bow. Roll the fondant out thinly and cut out strokes (6 cm wide). Fold two strokes of 15 cm to loops. Place a bit of kitchen paper in the loop. Let it dry. Cut two strokes of 10 cm long and cut a point. These are the slip. Stick the two slips with the top folded (points down) and stick to the overlap of the two loops. Cut a narrow strip of fondant and shape it as the middle. Let it dry.

Make the flowers to roll out several colours of fondant thinly and cut out various flowers. Place some flowers in layers, just as in the picture.



Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Add a tablespoon of mojito flavour. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). You can even add a bit of green colouring to make the buttercream even greener.

Place tip 1M in a decorating bag and fill this with the cream. Pipe lovely swirls on top of every cupcake. Place the cupcakes on delightful plate and decorate them with the flowers and the bow.