

de leukste taarten shop



Mini chicken and egg cupcakes

Do you have an empty egg carton? Fill it with these lovey chicken and egg cupcakes!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Food Colour Gel Brown 30g

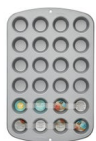
F44140
€3.65



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

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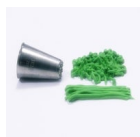
Wilton Recipe Right Mini Muffin Pan 24
Cups

03-0-0017
€12.59



PME Mini Baking Cups Pastel pk/100

BC721
€2.89



JEM Nozzle Hair/Grass Multi-Opening
Small #233

NZ233
€1.45



Ingredients

- FunCakes Baking Mix for Cupcakes 500 g
- FunCakes Mix for Buttercream 125g
- FunCakes Edible Gel Dye Brown 30g
- 250 g (cream) butter
- 5 eggs
- 125 ml water
- 150 g butter

Supplies

- FunCakes piping bags 41cm pk/10
- PME Mini Cupcake Molds Pastel pk/100
- JEM Small Hair/Grass Multi-Opening Nozzle #233
- Wilton Recipe Right® Mini Muffin Baking Mold 24 cupcakes

Step 1: Bake the cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Process the ingredients at room temperature. Then make 500 g of the FunCakes Baking Mix for Cupcakes with 250 g (cream) butter and 5 eggs as indicated on the package.



Divide the FunCakes Cupcake Forms White between the Wilton Mini Muffin Baking Pans, then spat the batter into the cupcake forms with an (ice cream) spoon until about halfway up the forms. Then bake the cupcakes in the oven for about 18-20 minutes until done. After baking, let them cool well in the baking pan.

Step 2: Make the butter cream

Mix 125 g FunCakes Mix for Buttercream with 125 ml water (room temperature). Beat the mixture with a whisk and allow this mixture to set for at least an hour at room temperature.

Then beat 150 g unsalted (creamed) butter for about 5 minutes and add the mixture to the butter in portions, mixing completely each time before adding the next portion. Then mix through until smooth (about 10 minutes).

Step 3: Make the nests on the cupcakes

Color the buttercream brown with the FunCakes Edible Dye Gel Brown, then fill a piping bag with JEM's nozzle #233. Pipe nests on the cupcakes with the buttercream and place the marzipan chickens and eggs in them.

Step 4: Enjoy these Mini chicken and egg cupcakes

Made possible in part by FunCakes.