



Colourful cupcakes

These cheerful cupcakes have a sweet pink swirl of FunCakes buttercream. And are decorated with beautiful candy barks made of Wilton candy melts.

Boodschappenlijstje



FunCakes Soft Pearls Medium Metallic Silver 55g

F51785
€3.95



FunCakes Mini Snowflakes Mix 50g

F52070
€3.05



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Deco Melts Pink 250g

F25125
€4.45



FunCakes Deco Melts Yellow 250g

F25115
€4.45



House of Marie Baking Cups Pink pk/48

HM0060
€3.35



FunCakes Mix for Cupcakes 500g

F10105
€3.64



Wilton Recipe Right Muffin Pan

03-3118
€8.39



FunCakes Deco Melts Blue 250g

F25155
€4.45



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



FunCakes Food Colour Gel Pink 30g

F44110
€3.55

Other materials:

- 400 gram unsalted butter
- 5 eggs (approx. 250 gram)
- 125 ml water
- Stick

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.

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. 18-20 minutes.

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. Once all of the mixture has been added, add a bit of pink colouring and beat to a smooth buttercream (approx. 10 minutes).

Lower the heat of the oven to 60°C. Cover a baking plate with parchment paper. Sprinkle the candy melts on the plate and let them melt in the oven. This will take about 15 minutes. Stir them with a stick to create a marble effect. Directly sprinkle the pearls and the nonpareils on the melts. Let it stiffen.

Fill a decorating bag with the buttercream and pipe lovely swirls on the cupcakes. Decorate the cupcakes with the candy bark and nonpareils.

Bon appetite!

Photo by Vicky van Blerck.