



Cupcakes with fondant flowers

These cute cupcakes are decorating with fondant flowers. Perfect for a party in the spring or a unicorn theme!

Boodschappenlijstje



PME Flower Blossom Plunger Cutter
set/4

FB550
€8.49



House of Marie Baking Cups Lilac pk/48

HM1234
€2.85



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Edible Glue 22 g

F54750
€1.91



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Sugar Paste Bright White
250 g

F20100
€2.42



PME Daisy Marguerite Plunger Cutter
set/4

DA634
€9.90



FunCakes Sugar Paste Multipack Pastel
Colours 5x100 g

F20355
€6.37



FunCakes Decorating Bags 30 cm
pk/10

F85100
€2.68



FunCakes Food Colour Gel Turquoise
30 g

F44160
€3.02

Other materials

- 125 + 150 gram soft unsalted butter
- 2½ eieren
- 125 ml water

Preheat the oven to 180°C (convection oven 160°C). Mix 125 gram FunCakes mix for Buttercream with 125 ml water and set aside. Mix 250 gram FunCakes mix for Cupcakes with 2,5 eggs and 125 gram butter. Divide the baking cups over the muffin pan and fill them with the batter. Bake for 18-20 minutes and let them cool down. Finish the buttercream as described on the packaging with 150 gram butter.

Roll out the white fondant to the thickness of a coin. Use the wavy edge cutter to cut out as much circles as you have cupcakes. Cover the cupcake with a thin layer of buttercream and lay the fondant circle on the cupcake.

Colour the buttercream turquoise. Put it in a decorating bag with decorating tip 1M. Pipe a small dot on each cupcake.

Knead the coloured fondant and roll it out. Cut out several different flowers with the plunger cutters. Lay them on the cupcakes. Paste sugar pearls and confetti from the unicorn sprinkle medley on the flowers with some edible glue.