



Orange 'Tompouce' Cupcakes

To celebrate King's day the 'Orange Tompouce' is a traditional Dutch treat! Tompouces are not easy to eat, so we made bite size versions as cupcake decorations. The swirl on the cupcake is the typical tompouce filling!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Mix for Crème Pâtissière
500g

F10150
€5.00



FunCakes Mix for Royal Icing 450g

F10140
€3.96



FunCakes Mix for Enchanted Cream®
450g

F10130
€5.88



FunCakes Food Colour Gel Orange 30g

F44145
€2.84



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



Wilton Recipe Right Muffin Pan

03-3118
€10.49



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



House of Marie Baking Cups Foil
Orange pk/24

HM2088
€3.39

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Crème Pâtissière 50 g
- FunCakes Mix for Royal Icing 225 g
- FunCakes Mix voor Enchanted Cream® 75 g
- FunCakes Food Colour Gel Orange
- 5 eggs
- 250 g soft unsalted butter
- 4 slices of puff pastry (frozen)
- 27 + 100 + 125 ml water

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Recipe Right® 12 Cup Muffin Pan
- Patisse Parchment Paper Sheets 38x30cm pk/20
- House of Marie Baking Cups Foil Orange pk/24
- JEM Small Open Star Savoy Nozzle #1M

Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C). Place the orange cupcake liners in the muffin pan. Prepare 500 grams of FunCakes Cupcake Mix as directed on the package and fill the cupcake liners about 2/3 full with batter. Bake the cupcakes for 18-20 minutes until cooked through and golden brown. Allow them to cool on the countertop.

Step 2: Bake the puff pastry in the oven

Increase the oven temperature to 200°C (convection oven 180°C). Line a baking sheet with parchment paper. Cut the puff pastry sheets into 8 rectangles (32 rectangles total), place them on the parchment paper, then cover them with another sheet of parchment paper and a second baking sheet or something else oven-safe. The additional baking sheet prevents the puff pastry from puffing up too much, keeping it flat.

Bake the puff pastry rectangles for about 6-8 minutes, then let them cool on the countertop.

Step 3: Make the glaze for the tompoucen

Mix 225 grams of FunCakes Royal Icing Mix with 27 ml of water on low speed for 8 minutes until it forms a thick, stiff white mass. Take three generous tablespoons of this mixture and thin it with some water until it reaches yogurt-like consistency. Color it orange and transfer it into a piping bag. Snip off a small corner and cover 16 puff pastry rectangles with a beautiful layer of this glaze, then let it dry completely.

Step 4: Make the fillings

Prepare 75 grams of FunCakes Enchanted Cream Mix as directed on the package with 100 ml of

water. Prepare 50 grams of FunCakes Pastry Cream Mix with 125 ml of water. Fold the enchanted cream and pastry cream together. Transfer it into a piping bag with a #1M tip. Pipe beautiful rosettes onto the cupcakes with the cream and sprinkle some red/white/blue nonpareils over them. Pipe lines with the remaining cream onto the remaining puff pastry rectangles and cover them with the orange-glazed puff pastry. Carefully place a mini tompouce on top of the rosettes.