



## Bear cupcakes

These cute bear cupcakes are easy to make with the instructions in our recipe. You will make the bears of beautiful pink FunCakes fondant. These bear cupcakes are perfect for every occasion. The base of these delicious cupcakes are made with the mix for cupcakes from FunCakes.

## Boodschappenlijstje



PME Modelling tools, Blade and Shell

PME2  
€2.45



PME Modelling tools, Bone

PME1  
€2.45



FunCakes Sugar Paste Hot Pink 250 g

F20185  
€2.85



FunCakes Mix for Cupcakes 500 g

F10105  
€4.55



FunCakes Sugar Paste Sweet Pink 250 g

F20110  
€2.85



FunCakes Sugar Pearls Medium Shiny Black 80 g

F51680  
€3.39

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- FunCakes Fondant in various colours to decorate the cupcakes

All the ingredients for the cupcake batter need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For 20-24 cupcakes/muffins put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approximately 18 minutes.

Knead approx. 20 gram of pink fondant well and make a roll of it. Cut the roll in half, so that you have two parts. Cut the first part in half again and then cut one part in four pieces. In total you will have five parts of fondant.

Form of the largest part the head of the bear. Use the smaller pieces fondant to make the arms and the legs. Cut of a fourth of the second part of fondant. Then use the largest part of fondant the form the body of the bear. Create a coat by making hair with the shell tool.

From the smaller parts of fondant you can make the ears. Make the ears to roll a ball and cut it in to two parts. Then press the bone tool in the fondant. Fill the ears with a ball of dark pink fondant. Place the ears on the head.

The nose is made of a small ball (approx. 10 gram) dark fondant and placed gently on the head. Use the black sugar pearls to make the eyes and the nose of the bear. The mouth is easily made, just press the shell tool gently into the head.

Paste the bear carefully together and place it on a cupcake. You can even decorate the cupcakes with a bow or several flowers. To make the bear firmer, you can place a cocktail stick or a piece of hard spaghetti in the body.