



Large rose cupcakes

With Gum Paste you can make these beautiful roses yourself! Great for on a cupcake, but also perfect for decorating a cake.

Boodschappenlijstje



Cookie Cutter Ring Ø 6 cm

K054013
€2.71



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€8.92



RD Essentials Edible Glue 25g

RD9345
€2.42



PME Baking Cups Metallic Gold pk/30

BC811
€2.37



FunCakes Mix for Cupcakes 1 kg

F10505
€5.48



FunCakes Gum Paste White 1 kg

F20795
€11.77



FunCakes Food Colour Paste Pink 30 g

F45035
€2.29

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- Toothpicks

Knead the gum paste well. Use a ball of gum paste (approx. 0,6 cm in dia) and form it into a teardrop shape. Dip the end of a toothpick in some glue and insert into the bottom of the gum paste rose base. Let it dry for 48 hours.

Knead 225 gram gum paste well and colour it pink. Roll out the gum paste and cut out three leaves per flower with the gum paste flower set. Use the ball tool to go over the gum paste leaves. Carefully fold the leaves around the gum paste teardrop and shape the rose. Let the roses dry for 24-28 hours.

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.

Knead a bit of gum paste and roll it out. Cut out a circle and place it on the cupcakes. Carefully place the roses in the cupcakes.

Made possible by Wilton. 