Cupcakes Baby Girl

Make these beautiful baby girl cupcakes if a baby girl is born. The cupcakes are easy to make with the FunCakes mix for cupcakes. After baking, decorate the cupcakes with pink and white FunCakes fondant. Finnish the cupcakes with white and pink pearls to trim the edges. Bon appetit!

Boodschappenlijstje

Wilton Recipe Right Muffin Pan

03-3118
€10.69

FMM Cutter Baby Feet

CUTBABYFT
€4.79

PME Plastic Rolling Pin 15cm

PP85
€4.75

Cookie Cutter Ring Pro Ø7cm

K095111
€5.85

FunCakes Mix for Cupcakes 500g

F10105
€4.55

FunCakes Sugar Paste Bright White 250g

F20100
€2.85

FunCakes Sugar Paste Sweet Pink 250g

F20110
€2.85

FunCakes Icing Sugar 900g

F10545
€5.89

Other materials for 12 cupcakes:

- 3 eggs (approx. 125 gram)
- 125 grams of butter

Put the baking cups in the muffin pan. Make the batter for the cupcakes according to the instructions on the package of the FunCakes mix for Cupcakes. Halve the recipe for 12 cupcakes. Fill the baking cups with the batter. Bake the cupcakes approx. 18 minutes in a preheated oven at 180 degrees.

Mix 15 grams of white fondant with 30 ml lukewarm water to make edible glue. Cover it up and set aside for an hour.

Knead the white and pink fondant and roll it out to approx. 3-4 mm thick. Cut out 12 circles with the round cutter. Cover the bottom of the fondant with some edible glue and put them on the cupcakes.

Roll out both colors of fondant until approx. 2 mm thick. Cut out 12 pink and 12 white feet. Put the feet in pairs in the middle of the cupcakes. Grease the edge of the cupcake with some glue and add the sugar pearls. Leave them to dry for an hour.

The decorated cupcakes can be frozen. Mind: the sugar pearls might not look as good after being frozen. Better is to put them on the cupcakes after defrosting.