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Cotton candy cupcakes

In this recipe we will explain you how to make these cotton candy cupcakes. First bake the base with the FunCakes mix for cupcakes. Then make the buttercream, add some cotton candy flavor to the cream. Cover the cupcakes with the buttercream and decorate them with fondant flowers of colored sugar.

Boodschappenlijstje



House of Marie Baking Cups Foil Silver
pk/24

HM2019
€3.45



PME Natural Food Colour Pink 25g

PFC1018
€2.47



Wilton Recipe Right Muffin Pan

03-3118
€10.69



LorAnn Super Strength Flavor Cotton
Candy 3,7ml

L0460
€2.19

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FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Sugar Paste Sweet Pink 250g

F20110
€2.85

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Other materials for 20-24 cupcakes:

- 500 gram butter
- 5 eggs (size M, approx. 250 gram)
- 200 ml water

First bake the cupcakes, all the ingredients 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. Let the cupcakes cool down.

The swirl are made of buttercream, all ingredients need to be at room temperature. Add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 250 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream. For a firmer cream, add 150 ml of water to 200 grams of the mixture. Add the food color to the buttercream, mix this until it becomes pink. Repeat this until you have the desired color. Add some drops of Lorann flavour to the buttercream, then mix it well.

Knead the pink and blue fondant well and roll it out on some icing sugar. Use the plunger cutter to cut out different flowers of fondant.

Place the tip in the decorating bag and fill this with buttercream. Cover the whole cupcake with the buttercream. Carefully decorate the edge of the cupcake with a layer of colored sugar. Make a

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smaller swirl on top of the cupcake. Decorate the swirl with flowers made of fondant. You can even decorate the cupcake with some sugarpearls.