

# de leukste taarten shop



## Cupcakes with fantasy flowers in Bella Blue

Ready for a magical baking adventure? These cupcakes with blue fantasy flowers are not only delicious but also a joy to make! For the decoration, we use airy Enchanted Cream®, perfect for creating those dreamy little blossoms. Let your imagination run wild and transform your cupcakes into fairytale treats that will bring a smile to everyone's face!

## Boodschappenlijstje

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FunCakes Mix for Cupcakes 500g

F10105  
€4.55



FunCakes Mix for Enchanted Cream®  
200g

F11205  
€4.25



FunCakes Sugar Paste Bella Blue 250g

F20345  
€2.28



FunCakes Food Colour Gel Royal Blue  
30g

F44135  
€3.65

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FunCakes Food Colour Gel Aqua 30g

F44190  
€3.65



FunCakes Soft Pearls 5mm Light Blue 600g

F54155  
€12.69



FunCakes Edible Glue 22g

F54750  
€2.45



FunCakes Decorating Bags 46cm pk/10

F85120  
€4.19



Dekofee Plunger Cutters Flowers Mix set/3

DF0558  
€8.95



Wilton Recipe Right Muffin Pan

03-3118  
€10.69



Wilton Decorating Tip Open Star #1M

02-0-0151  
€2.35



FunCakes Foil Baking Cups Metallic Blue pk/48

F84475  
€3.99

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## Ingredients

- 500 g FunCakes Cupcake Mix
- 150 g FunCakes Enchanted Cream® Mix
- FunCakes Food Colour Gel Royal Blue
- FunCakes Food Colour Gel Aqua
- 250 g FunCakes Rolled Fondant Sky Blue/Bella Blue
- FunCakes Soft Pearls 5mm Light Blue
- FunCakes Edible Glue
- 5 eggs
- 250 g unsalted butter, softened

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- 100 ml water
- 100 ml milk

## **Necessities**

- FunCakes Foil Baking Cups - Metallic Blue
- FunCakes Piping Bag 46 cm
- Wilton Recipe Right® Muffin Pan - 12 cupcakes
- Wilton Piping Tip #1M Open Star
- Wilton Perfect Height Rolling Pin
- Dekofee Plungers Flowers Mix Set/3



### **Step 1: Make the fondant flowers**

Knead a piece of FunCakes Sky Blue/Bella Blue Fondant until smooth and roll it out to 1-2 mm thick. Cut out flowers of your choice and let them air-dry on a crumpled piece of parchment paper. Attach a light blue pearl in the center with a little edible glue.

### **Step 2: Prepare the cupcake batter and Enchanted Cream®**

Prepare the FunCakes Cupcake Mix and FunCakes Enchanted Cream® Mix according to the package instructions.

### **Step 3: Fill the baking cups**

Place the baking cups in the muffin pan and fill them with the batter.

### **Step 4: Bake the cupcakes**

Bake in a preheated oven at 180°C (160°C fan) for 19-22 minutes until lightly golden and cooked through. Let them cool on the counter. Any leftover batter can be baked again.

### **Step 5: Colour the Enchanted Cream®**

Mix the two FunCakes Food Colour Gels together to create a beautiful blue shade. Fill a piping bag fitted with tip #1M.

### **Step 6: Pipe the swirls**

Pipe generous swirls of the blue Enchanted Cream® onto the cooled cupcakes.



### **Step 7: Decorate with the flowers**

Gently press the fondant flowers into the cream swirls to finish decorating the cupcakes.

This recipe is made possible with FunCakes.