



Cupcakes on chic

Chic cupcakes are easy to make with our detailed recipe. Follow the step by step instructions and create these lovely cupcakes. In our creation we use various tints of green fondant, but you can make the cupcakes in every color you wish. Finish them with different flowers of fondant and some silver sugarpearls.

Boodschappenlijstje



PME Modelling tools, Bulbulous cone

PME9
€2.45



RD Essentials Edible Glue 50g

RD9340
€4.79



PME Impression Mat Diamond -Small-

IM184
€1.20



Cookie Cutter Ring Ø 3 cm

K052214
€1.78



Cookie Cutter Ring Pro Ø 7 cm

K095111
€4.97



PME Baking Cups Metallic Silver pk/30

BC812
€2.79



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49

Other materials for 24 cupcakes:

- 250 gram butter
- 5 eggs (size M, approx. 250 gram)
- Icing sugar to roll out on
- Ruler

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.

Color with the icing color, approx. 300 gram white fondant in different colors of green. Knead the fondant well and roll it out on some icing sugar. Cut out 24 rounds in different colors of green using the round cutter of 7 cm.

Make a few cupcakes with a relief. Place the mat on the round and roll over it. Carefully remove the mat. You can also make a few rounds with frill edges. To do this, roll the tool over the edges of the round. Place the different rounds on the cupcakes, using a little bit of piping gel.

Roll out the green and the white fondant and cut out two white and one green round. To make these rounds use the 2 cm cutter. Also frill these edges with the tool. Let the rounds become hard and place them on the each other. Finish it by placing a silver sugarpearl on top.

Paint with the green icing color a twig on the fondant. Roll out the white fondant and cut out flowers using the plunger cutter. Place the flowers on the cupcakes. Place in the heart of the flowers a little sugarpearl.

To make the squares of sugarpearls you could use a ruler

In order to make the squares of sugarpearls, use a ruler to determine the position. Gently push the back of the brush on the right place and stick a sugarpearl in the whole using a little bit of edible glue.