



Cupcakes Holly Leaves

Make for Christmas these beautiful cupcakes in Christmas theme. Bake the cupcakes with the FunCakes mix for cupcakes in lovely baking cups. Make beautiful holly leaves and use some twinkle dust for a sparkling effect. The cupcakes with sparkles will stand beautiful on a decorated table full with sweets. Surprise your family and friends with this lovely treat.

Boodschappenlijstje



PME plastic rolling pin, 15 cm

PP85
€4.45



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Sugar Paste Fire Red 250 g

F20120
€2.85



Cookie Cutter Ring Pro Ø 7 cm

K095111
€4.97



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



FunCakes Sugar Paste Spring Green 250 g

F20115
€2.85



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45

Bake the cupcakes, following the instructions on the wrapping. If the cupcakes aren't flat after baking, slice off the top just above the edge of the baking cup. Coat the tops of the cupcakes with piping gel or apricot jelly.

Unroll the white marzipan on Magic Roll-Out Powder to a thickness of approx. 3 mm. Cut out circles with a round cutter of 7 cm. Put the circles on the cupcakes and smooth them.

Unroll the green fondant and cut out leaves with the Three Leaf Holly Plunger. Press in the veins by pressing the top button of the cutter. Glue the leaves on the cupcakes.

Roll little balls of red fondant. Put 3 balls per cupcake on the middle of the leaves. Apply some edible glitter dust on the holly leaves.

Tip: Spread a bit of powdered sugar over the cupcakes for a nice snow-effect.