



Olympic cupcakes

Support the athletes in Sochi with these beautiful Olympic cupcakes! With the Wilton two-tone insert you can give the inside of the cupcakes a surprising turn. You can order the prints of the Olympic medals easily online!

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



Cookie Cutter Ring Pro Ø 7 cm

K095111
€5.85



House of Marie Baking Cups Foil Silver pk/24

HM2019
€3.39



FunCakes Sugar Paste Mellow Yellow 250 g

F20145
€2.85



FunCakes Sugar Paste Bright White 250 g

F20100
€2.85



FunCakes Sugar Paste Spring Green 250 g

F20115
€2.85



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Sugar Paste Fire Red 250 g

F20120
€2.85



FunCakes Sugar Paste Sea Blue 250 g

F20130
€2.85



FunCakes Sugar Paste Raven Black 250 g

F20135
€2.85



FunCakes Food Colour Gel Red 30 g

F44100
€3.55

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- Edible prints of the Olympic medals (by Deleukstetaartenprints.nl)

First bake the cupcakes, all the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). 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. Take 100 gram batter to the side and colour this red. Line a muffin pan with paper baking cups and place the two tone insert in the cups. Fill two decorating bags with red and the normal batter. Cut of the top of the baking cups and fill the outside of the insert with the normal batter and the inside of the insert with the red batter. Carefully remove the insert from the baking cups and repeat this until all the cups are filled. Bake the cupcakes in a preheated oven for approx. 18 minutes. Let the cakes cool down.

Cover the cupcakes with piping gel. Knead the white fondant well, roll this out on icing sugar and cut out rounds. Place the round on the cupcakes. Knead the red, black, green, blue and yellow fondant and cut out rounds. Then notch with a cutting wheel in the middle of a colored circle a star. Pressure from the bottom of the dots out and curl them a bit to. Stick this with a little piping gel on the white round on the cupcake.

Cut out the medals and place them with some piping gel in the middle of the cake. You can also prick a cocktail stick into the cupcake so that it can support the medal.