



Flower Cupcakes

Surprise your family and friends with this lovely treat! Easily bake the cupcakes and make beautiful flower cupcakes. Bake the cupcakes with the FunCakes mix for cupcakes and decorate the cupcakes with flowers of fondant or marzipan. Follow the recipe and you can make this treat yourself. The cupcakes are ideal as a treat at school or during a party.

Boodschappenlijstje



House of Marie Baking Cups Polkadot Red pk/48

HM0114
€3.35



Cookie Cutter Ring Pro Ø 7 cm

K095111
€5.85



FunCakes Sugar Paste Spring Green 250g

F20115
€2.85



FunCakes Sugar Paste Fire Red 250g

F20120
€2.85



FunCakes Sugar Paste Mellow Yellow 250g

F20145
€2.85



FunCakes Sugar Paste Maroon Brown 250g

F20150
€2.85



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Sugar Paste Tropical Orange 250g

F20140
€2.85



Other materials:

- Lollipops

Bake the cupcakes according to the instructions on the package of the FunCakes mix for Cupcakes. Knead the yellow, orange and red fondant well. Roll out the fondant on a little powdered sugar. Cut out 2 large flowers for each lollipop.

Paste the flowers together with a little piping gel. Put a little bit of the piping gel on the backside of the lollipop (at the height of the stick). Now insert the lollipop stick in the middle of the flower, and push the fondant against the lollipop stick. Place the lollipop with the stick up, so it can dry thoroughly.

Roll out the green fondant and cut out the leaves, you need about 1 or 2 leaves per lollipop. Roll out the brown fondant and cut out circles. Put the circles on the cupcake with a little piping gel. Put the leaves and the lollipop together in the cupcake.