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Winter Wonderland Cupcakes

Turn your Christmas into a real Winter Wonderland with these cupcakes from @glutenfreemetlena! They are very easy to make and make the perfect dessert for your Christmas dinner.

Boodschappenlijstje



FunCakes Sugar Decorations 3D
Penguin set/3

F50320
€3.56



FunCakes Flavour Paste Lebkuchen
(Gingerbread) 100g

F56350
€7.85



FunCakes Gluten-Free Nonpareils Baby
Blue 80g

F53195
€2.89



Colour Mill Oil Blend Sky Blue 20ml

CMO20SKY
€6.49

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Sugarflair Paste Colour Pastel Lavender
25g

A309
€4.85



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Dropflower #2D

02-0-0149
€2.35



House of Marie Baking Cups Snow
Crystal Blue pk/48

HM5263
€3.39



Ingredients

- FunCakes Mix for Cupcakes, Gluten Free 500 g
- FunCakes Mix for Buttercream, Gluten Free 300 g
- FunCakes Sugar Decorations 3D Penguin Set/3
- FunCakes Gluten-Free NonPareils Baby Blue
- FunCakes Flavour Paste Lebkuchen (Gingerbread)
- Colour Mill Oil Blend Sky Blue
- Sugarflair Paste Colour Pastel LAVENDER
- 200 g + 360 g unsalted butter
- 5 eggs (250g)

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Treat Picks Snowflake & Candy Cane pk/12
- Wilton Decorating Tip #2D Dropflower Carded
- Wilton Decorating Tip #1M Open Star Carded
- House of Marie Baking Cups Snow Crystal Blue pk/50

Step 1: Bake the cupcakes

Preheat the oven to 170°C (fan oven 150°C). Ensure that all ingredients are at room temperature. Then prepare 500 grams of FunCakes Mix for Cupcakes as directed on the package. Place the cupcake liners in the baking pan and fill them with the batter. Tap the pan a few times on the counter to help the batter spread evenly. Bake the cupcakes for about 30-35 minutes until done, then allow them to cool completely before decorating.



Step 2: Make the buttercream

While the cupcakes are baking, mix 300 g of buttercream mix with 200 ml of water in a bowl. Let the mixture rest for 1 hour. Next, beat 360 g of softened butter for 2 minutes. Add half of the butter to the mixture and mix until fully incorporated. Add the remaining butter and mix on high speed for another 5 minutes.

Divide the buttercream into 2 portions. Colour one portion with Sky Blue. Add a tiny bit of purple colouring to the white portion to make the buttercream appear whiter. Prepare two piping bags with the appropriate piping tips.

Step 3: Decorate the cupcakes

Place the blue buttercream in a piping bag with tip #2D and the white buttercream in a piping bag with tip #1M. Pipe large swirls onto the cupcakes and finish by decorating them with sprinkles, penguins, and cupcake toppers.

Step 4: Enjoy these delicious Winter Wonderland Cupcakes!

This recipe is made possible by @glutenvrijmetlena.