



Recipe Zodiac signs galaxy cupcakes

When you're going for a Galaxy sweet table, zodiac signs cupcakes should be a part of that table! The cupcakes are decorated with a swirl of enchanted cream, galaxy sprinkles and zodiac signs on fondant toppers.

Boodschappenlijstje



House of Marie Baking Cups Foil Silver
pk/24

HM2019
€3.39



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Cookie Cutter Ring Ø 6,5 cm

K047650
€2.88



House of Marie Baking Cups Foil Purple
- pk/24

HM1326
€3.39



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Sugar Paste Denim Blue 250
g

F20180
€2.85



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Sugar Paste Royal Purple
250 g

F20200
€2.85



House of Marie Baking Cups Foil Black -
pk/24

HM1333
€3.39



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



FunCakes Sugar Paste Raven Black
250 g

F20135
€2.85

Other materials for Zodiac signs cupcakes:

- 5 eggs
- 250 gram soft unsalted butter
- 100 ml water
- 100 ml milk
- Icing sugar to roll out on
- Zodiac signs on frosty sheet, use an image of choice and order your edible print here:
<https://www.deleukstetaartenshop.com/about-us/about-us/deleukste-edible-prints>

Knead the three colours of fondant through each other to create a marble effect. Roll this out on a surface covered with icing sugar to a thickness of 2-3 mm. Cut out as much circles as the number of cupcakes. Cut out the zodiac signs and stick this with some piping gel on the fondant. Let this dry a bit.

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram FunCakes mix for Cupcakes, 250 gram butter and 5 eggs in for minutes at low speed into a smooth batter. Divide the baking cups over the muffin pan. Fill the cups with the cake batter. Bake the cupcakes in 18-20 minutes.

Prepare 150 gram FunCakes mix for Enchanted Cream as described on the packaging. Put this in a decorating bag with decorating tip 1M. Pipe a big swirl on each cupcake, roll the sides through the galaxy sprinkle medley. Lay the fondant circles on top.