



Princess cupcakes

Serving cute and beautiful cupcakes doesn't have to be that difficult. These princess cupcakes look awesome and are being made in a jiffy.

Boodschappenlijstje

 <p>FunCakes Mix for Cupcakes 500 g F10105 €3.87</p>	 <p>FunCakes Mix for Buttercream 500 g F10125 €4.33</p>
 <p>FunCakes Sprinkle Medley Beloved 65 g F51475 €2.68</p>	 <p>FunCakes Food Colour Gel Pink 30 g F44110 €3.02</p>
 <p>FunCakes Flavour Paste Vanilla 100g F56210 €4.92</p>	 <p>Renshaw Fondant Icing Lincoln Green 250g R02944 €2.80</p>
 <p>Renshaw Sugar Paste Icing Poppy Red 250g R02940 €2.80</p>	 <p>FunCakes Decorating Bags 41 cm pk/10 F85110 €3.22</p>
 <p>Wilton Recipe Right® 12 Cup Muffin Pan 03-3118 €8.92</p>	 <p>House of Marie Baking Cups Foil Silver pk/24 HM2019 €2.88</p>
 <p>FMM Cutter The Easiest Ranunculus Ever CUTERANUC €8.07</p>	 <p>RD Essentials Edible Glue 25g RD9345 €2.42</p>
 <p>FMM Poinsettia Cutter set/7 CUTPOI €3.88</p>	 <p>PME Flower Foam Pad FFP573 €3.14</p>

Other materials:

- 5 eggs
- 500 gram soft unsalted butter
- 200 ml water
- Little piece of green fondant

Preheat the oven to 180°C (convection oven 160°C). Prepare the Mix for Buttercream by adding 200 ml of water to it and let it stiffen at room temperature for at least an hour. Fill a bowl with 500 gram of Mix for Cupcakes with 5 eggs and 250 gram of soft butter and mix this on low speed to a smooth batter. Put the baking cups in the muffin pan and fill them for 2/3 with batter. Bake them for approximately 20 minutes. Let them cool down on the kitchen counter afterwards.

Roll out the red fondant thinly and cut out the small ranunculus twice, place these on a foampad and thin the edges using a rolling pin. Add some glue in the middle of the ranunculus and fold both sides together. Do the same for the second ranunculus. Add again some glue on the downside of the double folded ranunculus and roll it up. Roll the other ranunculus around it.

Roll out a little piece of green fondant and cut out a couple of leaves using the small poinsettia cutter. You may want to draw little veins in it with a knife.

Finish the buttercream by beating 250 gram of butter until creamy and add this in several parts to the stiffened mixture you've made in the beginning. Make sure the butter has been absorbed completely by the butter every time before you add the next part. When all butter has been added and you've reached a smooth cream, add the vanilla flavouring and some pink icing color. Fill a decorating bag with tip #1M with the buttercream and pipe rosettes on the cupcakes. Decorate them with the pearls and hearts and put the leafs on one of them.