



Babyshower Cupcakes

These fun Babyshower Cupcakes from FunCakes cannot be missed on a sweettable for a baby shower or gender reveal party! Although they are really 'just' cupcakes with a nice swirl of Enchanted Cream®, some baby-themed sprinkles and a nice homemade fondant topper, these cupcakes still look super fun and trendy!

Boodschappenlijstje



Wilton Small Rolling Pin 15cm

03-0193
€3.55



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Sugar Paste Bright White
250 g

F20100
€2.85



FunCakes Baby Feet Blue 55 g

F52560
€3.29



FunCakes Baby Feet Pink 55 g

F52565
€3.29



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



FunCakes Food Colour Gel Baby Blue
30 g

F44125
€3.55



FunCakes Food Colour Gel Black 30 g

F44105
€3.55



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55

Ingredients for the Babyshower Cupcakes

- 500 g FunCakes Mix for Cupcakes
- 150 g FunCakes Mix for Enchanted Cream®
- FunCakes Sugar Paste Bright White
- FunCakes Food Colour Gel Baby Blue
- FunCakes Food Colour Gel Black
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Paste Ivory
- FunCakes Sprinkles Stars Silver
- FunCakes Baby Feet Boy
- FunCakes Baby Feet Girl
- FunColours Metallic Spray Bronze
- FunColours Metallic Spray Silver
- 250 g unsalted butter
- 200 ml milk
- 5 eggs (approx. 250 g)

Other necessities for the Babyshower Cupcakes

- FunCakes Baking Cups White
- FunCaks Decorating Bags
- Wilton Recipe Right Muffin Pan
- Wilton Decorating tip #1M Open Star
- Wilton Decorating tip #6B
- Wilton Small rolling pin 15 cm
- PME Star cutter set/6
- Topper of your choice

Step 1: Prepare the fondant stars for the Babyshower Cupcakes

Roll out the white sugar paste to a thickness of about 2 mm and cut out stars in different sizes. Let it air dry for two hours.

Stap 2: Bereid de basis voor de Babyshowe Cupcakes

Preheat the oven to 180°C (convection oven 160°C) and prepare 500g FunCakes Mix for Cupcakes by mixing it with 5 eggs and 250g unsalted butter for 4 minutes on low speed. Divide the baking cups over the muffin pan and fill them with batter. Bake the cupcakes for 18-22 minutes.

Prepare 150 g FunCakes Mix for Enchanted Cream® by mixing it with 200ml milk for 3 minutes on door dit te mengen met 200ml melk en 3 minutes on high speed. To colour the cream vintage pink, mix the Enchanted Cream® with the pink food colour gel and a little bit of ivory paste colour. To colour the cream vintage blue, mix the Enchanted Cream® with the baby blue colour gel and add a tip of black gel.



Fill a decorating bag with tip #1M and add the pink Enchanted Cream®. Fill another decorating bag with tip #6B and add the blue Enchanted Cream®.

Stap 3: Decorate the Babyshower Cupcakes

Spray the white fondant stars with the bronze and silver Metallic Spray and let it dry.

Pipe rosettes on the cupcakes and decorate with the sprinkles. Place a fondant star in every rosette and put a cupcake topper in some of the cupcakes!

Tip: Check out the other recipes of this sweettable such as the [Twinkle Twinkle Drip Cake](#), [Twinkle Twinkle Cookies](#) and [Babyshower Cake Pops](#).

This recipe is made possible by FunCakes.