



Cupcakes Christmas

Beautiful decorated cupcakes are perfect for Christmas. Bake the cupcakes with the cupcake mix from FunCakes for a delicious taste. Decorate them after baking with several kinds of fondant. Use as finishing touch lovely silver sugar pearls. These cupcakes are delicious as a part of a dessert.

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



Cookie Cutter Ring Ø 6 cm

K054013
€3.19



PME Baking Cups Metallic Silver pk/30

BC812
€2.79



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Sugar Paste Bright White 250 g

F20100
€2.85



FunCakes Sugar Paste Spring Green 250 g

F20115
€2.85



FunCakes Sugar Paste Fire Red 250 g

F20120
€2.85



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Sugar Pearls Small Metallic Silver 80 g

F51770
€4.89



Other materials:

- Butter
- Eggs

Bake 12 cupcakes, following the instructions on the wrappings. Coat the top of the cupcakes with piping gel or apricot jelly.

Knead the red fondant well and unroll it on some confectioner powder. Cut out the flowers. To make them nicely convex, you can round the leaves a bit with a ball tool.

If you let them dry in a round platter, they will get in form nicely. Unroll the green fondant and cut the ivy leaves with the Ivy Leaf Plunger. Stamp the nerves by pressing the button.

Also cut out 6 circles from white fondant and place them on the cupcakes. Stick the leaves on with edible glue or piping gel. Place the flowers on top after that. Lastly, roll a small ball of white fondant and place it in the flower as heart. Place silver pearls around it.