

de leukste taarten shop



Eid al-Fitr Cupcakes

The cupcakes were made by Fatima Hawez of @sweetsparadise_. They were made with FunCakes Baking Mix for CupCakes and the dyes Red Earth and Urban Taupe. For a shimmering effect, she used an Edible Paint Brush in the color dark gold. Have fun baking and Eid Mubarak!

Boodschappenlijstje



Wilton Disposable Decorating Bags
30cm pk/12

03-3111
€6.05



Wilton Recipe Right Muffin Pan

03-3118
€10.69



PME Fun Fonts Alphabet Collection 1

FF52
€24.19



ScrapCooking Messages Character
set/87

SC2041
€19.65

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FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Sugar Pearls Medium
Metallic Gold 80g

F51650
€7.65



FunCakes Mix for Cupcakes 500g

F10105
€4.55



Wilton Decorating Tip Dropflower #2D

02-0-0149
€2.35



FunCakes Food Colour Gel Red Earth
30g

F44220
€1.83



FunCakes Nonpareils White 80g

F51515
€2.85



House of Marie Baking Cups Eid
Mubarak pk/48

HM6901
€3.65



Wilton Decorating Tip Petal #104

02-0-0136
€1.65



FunCakes Food Colour Gel Urban
Taupe 30g

F44215
€1.83



Ingredients

- FunCakes mix for cupcakes 500g
- FunCakes mix for Buttercream, 500g
- FunCakes Edible Gel Urban Taupe 30g
- FunCakes Edible Gel Dye Red Earth
- FunCakes fondant white 250g x2
- FunCakes Musket Seed White 80g
- RD Click-Twist Brush Edible Paint Brush Metallic Dark Gold
- FunCakes Sugar Beads Medium Metallic Gold 80g
- 250 ml water
- 300g butter + 250g butter
- 5 eggs

Supplies

- House of Marie Cupcake Molds Eid Mubarak pk/50
- ScrapCooking Text & Characters Set/87
- PME Text Stamps 'Fun Fonts' Collection 1
- Patisse Cookie Cutter Round 4cm
- Wilton Recipe Right Muffin Baking Tray 12 cupcakes
- Wilton Disposable Syringe Bags 30cm, pk/12
- Wilton Nozzle 2D
- Wilton Nozzle 104



Step 1: Prepare the Buttercream

Mix 250 grams of mix with 250 ml of water in a bowl. Then let it rest for an hour. Beat 300 grams of butter for 5 minutes. Add half of the softened butter to the mixture and mix until the butter is fully incorporated. Add the rest of the butter and mix on high speed for another 5 minutes.

Step 2: Prepare the FunCakes Cupcake mix

Preheat the oven to 180 °C (hot air oven 160 °C). The Ingredients should be at room temperature. Mix 500 g mix, 250 g butter and 250 g eggs (5 pieces). Mix on low speed for 4 minutes until a smooth batter forms. Line a muffin tin with paper baking cups. Using an ice cream scoop, fill the molds halfway with the batter. Bake for 18 to 20 minutes until done. Then let them cool on a cooling rack.

Tip: Want the top to be a little flatter? Then you can very briefly press a cutting board onto the top of the cupcakes. Do this only briefly though!

Step 3: Color the buttercream

Make 2 trays and divide the buttercream. Color 1 tray with the FunCakes Colorant Urban Taupe and 1 tray with the FunCakes Colorant Red Earth.

Put the nozzles 2D and 104 in the piping bags and fill the piping bags with the colored buttercream.



Step 4: Color the fondant

Take 500 g of FunCakes fondant white. Divide this into two pieces of 250 g. Color the first piece with FunCakes Colorant Red Earth and the second piece with FunCakes Colorant Urban Taupe. Knead the fondant with the dye in it, but stop as soon as the fondant has a marble effect. And roll out the fondant.

Step 5: Decorate the Eid al-Fitr Cupcakes

Using the two colors of buttercream, pipe different tufts on the Cupcakes. Alternate with the colors to get the result shown in the pictures. Sprinkle white musket seeds on top and on the Cupcakes with one tuft put a metallic gold sugar pearl. Pipe a simple layer of buttercream on some cupcakes, as this is where you will later place a slice of fondant.

Using the cookie cutter, cut out rounds from both colors of fondant for the Cupcakes. With the PME Text Stamps 'Fun Fonts' Collection 1 stamp out the word Eid in the rounds. With the ScrapCooking Text & Characters Set/87 stamp out the block letters. Then color them with the Edible Paint Brush Metallic Dark Gold. And place the rounds on a cupcake that doesn't have a nice dollop of buttercream on it.



Step 6: Enjoy your delicious Eid al-Fitr Cupcakes!