



Daffodil Cupcakes

Make these cheerful spring cupcakes with beautiful daffodils! You can bake the cupcakes with the mix for cupcakes from FunCakes. With the daffodil cutter and the FunCakes yellow marzipan you can easily make these daffodils. Finish the cupcakes by placing a lovely fence around them, you can use the Wilton Cupcake Wraps Picket Fence.

Boodschappenlijstje



PME Flower Foam Pad

FFP573
€3.69



RD Essentials Edible Glue 50g

RD9340
€4.79



PME Modelling tools, Bone

PME1
€4.89



Cookie Cutter Ring Pro Ø 7 cm

K095111
€4.97

Coat the cupcakes with piping gel and green marzipan. Coat the marzipan with another layer of piping gel and sprinkle it with green Cake Sparkles. Unroll the yellow marzipan on confectioners powder.

Cut the three-leave 2 times and the 'trumpet' 1 time. Place them on a foam pad. Start off with the flower leaves: press the main vein in the leave, using the Bone tool, starting at the end of the leave to the middle. This makes the leave to round a little. Repeat this with all the leaves. Place two leaves on top of each other, making sure they don't overlap, and glue them together. For the trumpet, move with the veining tool from the small side to the wide side and press firmly, forming ridges. Form the trumpet by attaching the sides to one another. Arch the edges of the trumpet a bit to the outside and coat it with a bit of piping gel. Dip it in yellow Cake Sparkles and glue the trumpet to the leaves. Decorate the cupcakes with the narcissus and finish it with the cupcake wraps.

Have fun!