



Cupcakes with fantasy flowers in Bella Blue

Ready for a magical baking adventure? These cupcakes with blue fantasy flowers are not only delicious but also a joy to make! For the decoration, we use airy Enchanted Cream®, perfect for creating those dreamy little blossoms. Let your imagination run wild and transform your cupcakes into fairytale treats that will bring a smile to everyone's face!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix for Enchanted Cream®
200 g

F11205
€3.99



FunCakes Sugar Paste Bella Blue 250 g

F20345
€2.85



FunCakes Food Colour Gel Royal Blue
30 g

F44135
€3.55



FunCakes Food Colour Gel Aqua 30 g

F44190
€3.55



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Decorating Bags 46 cm
pk/10

F85120
€4.09



Dekofee Plungers Flowers Mix set/3

DF0558
€7.25



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



FunCakes Foil Baking Cups - Metallic
Blue pk/48

F84475
€3.99



Ingredients

- 500 g FunCakes Cupcake Mix
- 150 g FunCakes Enchanted Cream® Mix
- FunCakes Food Colour Gel Royal Blue
- FunCakes Food Colour Gel Aqua
- 250 g FunCakes Rolled Fondant Sky Blue/Bella Blue
- FunCakes Soft Pearls 5mm Light Blue
- FunCakes Edible Glue
- 5 eggs
- 250 g unsalted butter, softened
- 100 ml water
- 100 ml milk

Neccesities

- FunCakes Foil Baking Cups - Metallic Blue
- FunCakes Piping Bag 46 cm
- Wilton Recipe Right® Muffin Pan - 12 cupcakes
- Wilton Piping Tip #1M Open Star
- Wilton Perfect Height Rolling Pin



- Dekofee Plungers Flowers Mix Set/3

Step 1: Make the fondant flowers

Knead a piece of FunCakes Sky Blue/Bella Blue Fondant until smooth and roll it out to 1-2 mm thick. Cut out flowers of your choice and let them air-dry on a crumpled piece of parchment paper. Attach a light blue pearl in the center with a little edible glue.

Step 2: Prepare the cupcake batter and Enchanted Cream®

Prepare the FunCakes Cupcake Mix and FunCakes Enchanted Cream® Mix according to the package instructions.

Step 3: Fill the baking cups

Place the baking cups in the muffin pan and fill them with the batter.

Step 4: Bake the cupcakes

Bake in a preheated oven at 180°C (160°C fan) for 19-22 minutes until lightly golden and cooked through. Let them cool on the counter. Any leftover batter can be baked again.

Step 5: Colour the Enchanted Cream®

Mix the two FunCakes Food Colour Gels together to create a beautiful blue shade. Fill a piping bag fitted with tip #1M.

Step 6: Pipe the swirls

Pipe generous swirls of the blue Enchanted Cream® onto the cooled cupcakes.

Step 7: Decorate with the flowers

Gently press the fondant flowers into the cream swirls to finish decorating the cupcakes.

This recipe is made possible with FunCakes.