



Gigant Cupcake

Would you like to make something else once than just a regular cupcake? Then make this giant cupcake! The base of this cake is made with the FunCakes mix for Cupcakes.

Boodschappenlijstje



Wilton Recipe Right® 6 Cup Jumbo
Muffin Pan

03-3119
€10.29



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



FunCakes Sugar Paste Bright White
250 g

F20100
€2.85



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55

Other materials:

- 400 gram unsalted butter
- 5 eggs (approx. 250 gram)
- 125 ml water

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Grease the pan and fill this with the batter. Bake the cake in approx. 35-40 minutes. Let the cake cool down.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Add some pink colouring. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Knead the fondant well and divide it in three parts. Colour one part of the fondant light pink, one part dark pink and leave the third part white. Roll out the three colours separately and cut out strokes with the multi ribbon cutter. Place the strokes (from dark to light) on the cake with some piping gel.

Cut of the top of a decorating bag and place tip 1M in the bag. Fill the bag with the pink buttercream and pipe a lovely swirl on top of the giant cupcake. Decorate the swirl with some pink sugars.

Bon appetite!

Made possible by Wilton. 