

















Mother's day cupcakes

Surprise your mother on Mother's day with these delicious cupcakes with bavarois filling. The roses are made of the FunCakes mix for royal icing and look beautiful on these cupcakes. In our recipe we will explain how to make the roses step by step. Decorate the cupcakes with leaves of fondant.

Boodschappenlijstje

	RD Essentials Edible Glue 50g		Cookie Cutter Ring Pro Ø 7 cm
RD9340 €4.79		K095111 €4.97	
	Wilton Recipe Right® 12 Cup Muffin Pan		House of Marie Baking cups Pink - pk/50
03-3118 €10.49		HM0060 €3.35	
	PME Rose leaf plunger cutter set/3		PME plastic rolling pin, 15 cm
RL530 €8.25		PP85 €4.45	
	FMM Impression Mat Vintage Lace		FunCakes Sugar Pearls Small Metallic Silver 80 g
CUTIMP3 €8.45		F51770 €4.89	
	FunCakes Sugar Paste Bright White 250 g		FunCakes Mix for Royal Icing 450 g
F20100 €2.85		F10140 €4.95	
	FunCakes Mix for Cupcakes 500 g		Patisse Disposable Decorating bags 41, 24 pieces
F10105 €4.55		02435 €5.85	
	Wilton Standard Adaptor/Coupler		FunCakes Sugar Paste Spring Green 250 g
03-3139 €1.35		F20115 €2.85	



FunCakes Mix for Bavarois Strawberry
150 g

F54305
€6.25



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55

Other materials for 20 cupcakes:

- 5 eggs
- 250 gram butter
- 125 ml whipped cream
- Water
- Brush
- Cocktail sticks
- Icing sugar

First prepare the royal icing. Add 30 ml of water per 250 grams of (sifted!) mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. Place the adaptor in the decorating bag and place tip 102 on top of it. Dip the brush in the pink icing color and put a line in the bag on the side where the narrow side of the tip is. Fill the piping bag with the white icing.

First spray the base of the rose. Lubricate the ends of the cocktail sticks lightly with Crisco. This will make it easier to remove the roses later. First make the knobs, hold the stick in your left hand. Put the tip with the narrow side facing up and the thick side to the back of stick and spray while turning the stick (counterclockwise). If you have arrived at the beginning again, move the bag down and take it away. Insert the knobs in a dummy and let them dry for at least half an hour.

Finish the roses with spraying leaves on the knobs. Place the bag with the thin side up, next to the knob, with the top at the same height. Spray while you rotate the stick three leaves. Spray every leaf approx. a quarter over the previous leaf. Then make a second layer with 5 leaves. Always keep on the same height, hold the bottom of the tip still at the base. By this layer, turn the top of the tip (the thin side) a little further out. Let the roses dry for at least 6 hours.

Preheat the oven to 180°C (convection oven 160°C). For 20-24 cupcakes/muffins put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approximately 18 minutes. Let the cupcakes cool down after baking.

For the bavarois, beat 125 ml whipping cream until it forms soft peaks. Mix 25 gram of bavarois pulver with 30 ml water. Then carefully fold in the whipped cream with a spatula. Prepare immediately then place in the refrigerator to set for approximately 1 hour. Place tip 230 in a decorating bag and fill this with bavarois. Carefully press the tip in the cupcake till just half way and spray a little bavarois into the cupcake.

Roll out 250 gram of white fondant on some icing sugar. Place the relief mat on top of the fondant and roll over it again, so that you will make an impression in the fondant. Use the round cutter to cut out rounds. Lubricate some piping gel on the cupcakes and place the round on the cupcakes.

Roll 50 gram of green fondant thin out on some icing sugar. Use the plunger cutter to cut out leafs and impress the veins in the leafs. Place the sugar pearls on the white fondant using a little bit of edible glue. Then place the leafs on top. After that place the roosjes on the cupcakes with a bit of royal icing.



Keep the cupcakes in the refrigerator due to the bavarois filling. Note that royal icing becomes soft in the refrigerator, place the roses on the cupcakes just before serving.