

de leukste taarten shop



Ranunculus cupcakes

These cupcakes are all happiness! And even better: they're easier to make than you would think thanks to the FMM Easiest Ranunculus Cutter!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Flavour Paste Coconut 100g

F56135
€5.95



FunCakes Gum Paste White 250g

F20790
€3.65

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FunCakes Fondant Royal Purple 250g

F20200
€2.85



FunCakes Fondant Fire Red 250g

F20120
€2.85



FunCakes Fondant Tropical Orange 250g

F20140
€2.85



FunCakes Fondant Spring Green 250g

F20115
€2.85



FunCakes Fondant Pretty Pink 250g

F20190
€2.85



FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FMM Cutter The Easiest Ranunculus Ever

CUTERANUC
€7.12



FMM Cutter Creative Leaf

CUTLEAF
€6.65



PME Flower Foam Pad

FFP573
€3.95

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PME Foil Baking Cups Rainbow pk/104

BC951

€8.85



Other materials:

- 5 eggs
- 500 gram unsalted butter
- 200 ml water
- Plastic foil

Divide the gum paste into 5 equal pieces and knead every piece together with the 5 colours of fondant. Create the ranunculus as follows: thinly roll out the pieces of fondant mixed with gumpaste on a with Magic Roll-out Powder covered work surface. Use the Easiest Ranunculus Cutter to cut out one small and two big shapes for every single flower. Leave them under plastic foil so they don't dry up. Make a drop shape from green fondant and use a little knife to make two crosses on the top of the drop. Place the small shape of the ranunculus on the foam pad and thin the edges with a rolling pin, add some glue in the middle, paste the two halves to each other and roll this around the green drop. Paste the halves of the two bigger shapes to each other as well and roll these around the little ranunculus too, adding some glue to make it stick. You may want to cut the bottom of the flower a bit. Now thinly roll out the green fondant and cut out the leaves, put these on the foam pad and carefully push the veining mat on top of it.

Preheat the oven to 180°C (convection oven 160°C). Prepare the 200 gram of Mix for Buttercream and the 500 gram of Mix for Cupcakes as indicated on the package. Add double baking cups to the muffin pan and fill them for 2/3 with the cupcake batter. Bake them for 18-20 minutes and let them cool down outside of the muffin pan afterwards. Add to taste coconut flavouring to the buttercream, fill the decorating bag with the decorating tip with it and pipe beautiful rosettes on the cupcakes. Decorate them with the ranunculus and leaves.