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Gluten-Free Easter Cupcakes

Bring cheer into your home with these adorable Easter Cupcakes! These delicious Gluten-Free Easter Cupcakes are made by home baker Linda from @home_made_by_linda with yummy gluten-free cupcake and buttercream mixes from FunCakes. Finish them off with the cute sugar decorations from FunCakes. So you enjoy Easter even if you can't eat gluten! Tip: this recipe with Easter if you can not eat gluten! Tip: this recipe can of course also be made with the original baking mixes from FunCakes.

Boodschappenlijstje



FunCakes Mix for Buttercream Gluten Free 500g

F11125
€5.45



FunCakes Sugar Decorations Carrots set/16

F50130
€2.65

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FunCakes Baking Cups Yellow pk/48

F84105
€3.19



FunCakes Sugar Decorations Blossom Mix Pastel set/32

F50580
€3.99



Colour Mill Oil Blend Lemon 20ml

CMO20LMN
€6.49



Colour Mill Oil Blend Mint 20ml

CMO20MNT
€6.49



Wilton Decorating Tip Open Star #6B

02-0-0168
€2.35



Wilton Decorating Tip Dropflower #1B

02-0-0222
€2.35



Ingredients

- FunCakes mix for cupcakes, gluten free 500g
- FunCakes mix for Buttercream, glutenfree 500g
- FunCakes Sugar Decoration Blossom Mix Pastel set/32
- Funcakes Sugar decoration Carrots set/16
- Colour Mill Dye Lemon 20ml
- Colour Mill Dye Mint Green 20ml

Supplies

- FunCakes cupcake tins Yellow pk/48

Step 1: Prepare the gluten-free Buttercream

Mix 500 grams of mix with 333 ml of water in a bowl. Then let it rest for one hour. Beat 600 grams of butter for 2 minutes. Add half of the softened butter to the mixture and mix until the butter is fully incorporated. Add the rest of the butter and mix for another 5 minutes on high speed.

Step 2: Prepare the gluten-free Cupcakes

Preheat the oven to 170 °C (hot air oven 150 °C). Ingredients should be at room temperature. Mix 500 g mix, 200 g butter and 250 g eggs (5 pieces). Mix on low speed for 3 minutes until a smooth



batter forms. Line a muffin tin with paper baking cups. Using an ice cream scoop, fill the molds halfway with the batter. Bake for 30 to 35 minutes. Then let them cool on a cooling rack.

Tip: Want the top to be a little flatter? Then you can very briefly press a cutting board onto the top of the cupcakes. Do this only briefly though!

Step 3: Color the buttercream

Color the buttercream. Make 2 trays and divide the buttercream. Color 1 tray with Colour Mill Mint Green and the other tray with Colour Mill Lemon. Put the nozzles 1B and 6B in the piping bags and fill the piping bags with the colored buttercream.

Step 4: Decorate the Gluten-Free Easter Cupcakes

Pipe roses on half of the cupcakes and waves on the other half. With 1B make twisting motions to create 3 small curves. With 6B make loose tufts. Then decorate the cupcakes with gluten-free Easter eggs, gluten-free flowers from FunCakes and the gluten-free carrots from FunCakes.

Step 5: Enjoy your delicious Gluten-Free Easter Cupcakes!