

de leukste taarten shop



'Boswandeling' Cupcakes 18+

Are you celebrating your 18th birthday or planning your 21 dinner? Then these cupcakes are perfect for this occasion! The cupcakes are decorated with FunCakes Enchanted Cream mixed with "Boswandeling". Delicious as dessert after your dinner or just during your 18th birthday!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Food Colour Gel Bright
Green 30g

F44155
€3.65

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FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Open Star #6B

02-0-0168
€2.35



Wilton Recipe Right Muffin Pan

03-3118
€10.69



House of Marie Baking Cups Green Leaves pk/48

HM5799
€3.65

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Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Enchanted Cream® 200 g
- FunCakes Chocolate Melts White
- FunCakes Food Colour Gel Bright Green
- 5 eggs
- 250 g soft unsalted butter
- 125 ml water
- Coconut flakes
- Boswandeling
- Ice spoons

Supplies

- FunCakes Decorating Bags 41 cm
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Versa-Tools Mix & Pour Spoon
- Wilton Decorating Tip #6B Open Star Carded
- House of Marie Baking Cups Green Leaves pk/50

Step 1: Decorate the cupcakes

Preheat the oven to 160 degrees hot air and divide the House of Marie Baking Cups Green Leaf over the Wilton Recipe Right® 12 Cup Muffin Pan. Make 500 grams of FunCakes Mix for Cupcakes as indicated on the package and divide it over the cups with an ice cream scoop. Bake the cakes light brown and cooked in about 18-22 minutes and let them cool on the counter.



Step 2: Mak the Enchanted Cream

Prepare 200 grams of FunCakes Mix for Enchanted Cream® with 125 ml of water, 75 ml of 'boswandeling' and a drop of FunCakes Edible FunColours Gel - Bright Green and mix this in 3 minutes at high speed into a firm cream. Put the Enchanted cream in a piping bag with Wilton Decorating Tip # 6B Open Star, place your nozzle straight on your cake and spray onto the cakes with an up and down movement.

Step 3: Start decorating

Heat 100 grams of FunCakes Chocolate Melts White at 450W in the microwave. When it is almost completely melted, remove it from the microwave and stir the visible pieces away in the warm melts. Stir in 20 ml of 'boswandeling' and a drop of green dye until smooth. Put this in a piping bag, cut off a dot and drizzle this over the tuft of cream. Finally, sprinkle some coconut flakes on top.

Step 4: Enjoy these delicious Boswandeling Cupcakes!