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Christmas Cupcakes with Car Cookies

These Christmas cupcakes don't only look amazing, but are also delicious! With this recipe you will make these delicious Christmas cupcakes decorated with sugar paste, cookies and the FunCakes sprinkles. Perfect for handing out or as a dessert for Christmas dinner! Also suitable as a Christmas activity with children, to get into the Christmas spirit.

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Mix for Royal Icing 450g

F10140
€4.95

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FunCakes Christmas Mix 55g

F52875
€3.49



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Wilton Decorating Tip Round #002

02-0-0147
€1.55



House of Marie Baking Cups Craft
pk/48

HM4877
€3.39



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



ScrapCooking Cookie Stamp with
Customizable Pad

SC2036
€14.29



Ingredients

- FunCakes Mix for Cookies 500 g
- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Enchanted Cream®
- FunCakes Mix for Royal Icing
- FunCakes Sugar Paste Multipack Earth Colours
- FunCakes Christmas Mix
- 400 g zachte ongezoeten boter
- 6 eieren (ca. 300 g)
- 227 ml water

Supplies

- FunCakes Decorating Bags 30 cm pk/10
- Wilton -Perfect Height- Rolling Pin 22,5cm
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #002 Round Carded
- Cookie Cutter Car 5,5 cm
- Cookie Cutter Ring Ø 5 cm
- Patisse Parchment Paper Sheets 38x30cm pk/20
- House of Marie Baking Cups Craft pk/50
- ScrapCooking Cookie Stamp with Customizable pad
- Cling film



Step 1: Roll out the FunCakes Sugar Paste Earth Colours

First allow the sugar paste to reach ambient temperature before processing. Knead the sugar paste firmly until it is smooth and elastic. Sprinkle the work surface with a little sugar baking powder and roll out the sugar paste with a rolling pin into an even round shape (2-3 mm thick). Turn the sugar paste a quarter turn each time to avoid sticking.

Then cut out rounds with the Cookie Cutter Ring and imprint a text with the ScrapCooking Cookie Stamp with Customizable pad. Repeat the steps with the different colours of sugar paste and leave to dry for a few hours.

Step 2: Make the dough from the FunCakes Mix for Cookies

Preheat the oven to 180°C (hot-air oven 160°C). Prepare 500 g FunCakes Mix for Cookies with 150 g (cream) butter and 1 egg (50 g) as indicated on the package. Wrap the dough in cling film and let it rest in the fridge for at least an hour.

Step 3: Roll out the cookie dough and cut out cars

After cooling, roll out the cookie dough on a floured work surface to a thickness of about 2-3 mm and cut out little cars with the Cookie Cutter Car. Place these on a baking tray lined with baking paper and bake the cookies for 10-12 minutes until light brown. Then let them cool well flat on a cooling



rack.

Step 4: Make the FunCakes Mix for Royal Icing

Make 225 g of the FunCakes Mix for Royal Icing with 27 ml of water as indicated on the package and put it in a piping bag with nozzle #002. Decorate the car cookies with the royal icing and leave to dry for a while.

Step 5: Make the FunCakes Mix for Cupcakes

Prepare 500g FunCakes Mix for Cupcakes with 250g (cream) butter and 5 eggs (250g) as indicated on the package. Divide the House of Marie Baking Cups Kraft between the muffin pan and put the batter in the baking cups. Bake the cupcakes for about 18-22 minutes until light brown in the oven. If necessary, bake in two parts if you have any batter left over. Let the cupcakes cool completely before decorating them.

Step 6: Make the FunCakes Mix for Enchanted Cream

Prepare 200 g FunCakes Mix for Enchanted Cream® with 200 ml water as indicated on the package and put it in a piping bag with Wilton's #1M nozzle. This ratio gives a slightly firmer cream.



Step 7: Decorate the cupcakes

Pipe pretty rosettes on the cupcakes and decorate them with the FunCakes Christmas mix sprinkles, the car cookies and the sugar paste text tiles.

Step 8: Deliciously enjoy these Christmas Cupcakes with Car Cookies!

This recipe was made possible by FunCakes.