



Festive cupcakes in a glass

Present your cupcakes on a different way. These festive cupcakes are placed in a plastic wine glass filled with mini marshmallows. A nice switch!

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



Patisse Disposable Decorating bags 41, 24 pieces

02435
€5.85



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Nonpareils Spring 80 g

F51555
€2.65



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mini Marshmallows 50 g

F51100
€2.85



FunCakes Flavour Paste Strawberry 120 g

F56220
€5.89



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55

Other materials:

- 5 eggs (approx. 250 gram)
- 500 gram unsalted butter

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18-20 minutes.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Add the pink colour and the flavour. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Cut a tip of a decorating bag and place tip 1M in the bag. Fill the bag with the buttercream. Fill the glasses with the some mini marshmallows and place a cupcake on top. Please note: don't let the cupcakes fall too far down. Pipe a beautiful rosette on the cupcakes. The rosette is made if keep up the bag and all squirting make any rotating movement. Decorate the rosettes with the non pareils.