



## Spring cakes

These cute spring cakes are mini cakes decorated with yellow glaze, fondant butterflies and sugar flowers. Celebrate the spring with these delicious cakes.

## Boodschappenlijstje

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FunCakes Mix for Cupcakes 1 kg

F10505  
€5.48



FunCakes Sugar Paste Bright White  
250 g

F20100  
€2.42



Patisse Mini Bread Pan 8 Cavity

P03515  
€18.40



PME Butterfly Plunger Cutter set/3

BU910  
€8.03

## **Ingredients**

- FunCakes Baking Mix for Cupcakes 500 g
- FunCakes fondant white 250 g
- Culpitt Sugar Decoration Daisies White pk/12
- FunCakes Magic Roll-out Powder 225g
- 250g soft unsalted butter
- 5 eggs

## **Supplies**

- Wilton Rolling Stick with Rings 22,5cm
- Patisse Mini Bread mold 8 compartments
- PME Butterfly Plunger Cutter Set/3

## **Step 1: Bake the cakes**

Preheat the oven to 180°C (hot air oven 160°C). Mix 500 grams FunCakes mix for Cupcakes, 250 grams (cream) butter and 5 eggs (250 grams) and beat on low speed for 4 minutes to a smooth batter. Grease the mini loaf pan with cake release. Spoon the batter into the four cake molds and bake for about 60 minutes. After baking, let the cakes cool on a cake rack.

## **Step 2: Prepare the fondant**

Knead 100 grams of white fondant briefly, roll it out thinly on a work surface dusted with Magic Roll-Out Powder and cut out butterflies with the plunger cutter.

## **Step 3: Decorate the cakes**

Melt 200 grams of FunCakes Dip 'n Drip White together with FunCakes Dye Yellow briefly in the microwave and place in a piping bag. Cut the tip of the piping bag and pour the yellow drip over the cooled cakes. Decorate the cakes with the butterflies, yellow sugar dots, white mimosas and sugar flowers.

## **Step 4: Enjoy the Spring cakes!**