



Flamingo cupcakes

They are on their way of becoming the new unicorns: flamingo's. On a tropical garden party these cupcakes are a welcoming guest. Are you going all the way? Then make [the flamingo cake](#) with it.

Boodschappenlijstje



Cookie Cutter Ring Ø6,5cm

K047650
€3.39



House of Marie Baking Cups Foil Silver pk/24

HM2019
€3.45



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FunCakes Sugar Paste Hot Pink 250g

F20185
€2.85



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Flavour Paste Raspberry 120g

F56240
€5.99

Other materials:

- 5 eggs
- 500 gram unsalted butter
- 200 ml water
- Fresh raspberries
- Flamingo's on edible paper (Order [here](#))

Roll out the fondant to a thickness of 2-3 mm one day in advance and cut out circles. Let these dry for a day. Then cut the same size of circles out of the flaming paper and stick these with piping gel to the fondant.

Preheat the oven to 180°C (convection oven 160°C). Prepare 200 gram of Mix for Buttercream and 500 gram of Mix for Cupcakes as indicated on the packages or in the basic recipes for [buttercream](#) and [cupcakes](#). Fill the muffin pan with the baking cupcakes and add the cupcake batter until two third of the cups. Push three raspberries into all the cupcakes and bake them for 18-20 minutes. In case you've got batter left, then bake another portion. Let them cool down on the kitchen counter. Add to taste raspberry flavouring to the buttercream. Fill a decorating bag with tip #1M with it and pipe nice rosettes on the cupcakes. Then place the flamingo circles on top of the rosettes.