



## Santa Belt Cupcakes

These Santa Cupcakes by Colour Mill are the perfect treat for the festive season! Decorated with Gloss Frost Buttercream and coloured using Colour Mill's vibrant Oil Blends, they are simple to make and a stunning centrepiece for your Christmas dessert table!

## Boodschappenlijstje



Colour Mill Oil Blend Red 20ml

CMO20RED  
€6.49



Colour Mill Oil Blend Yellow 20ml

CMO20YLW  
€6.49



Colour Mill Oil Blend Black 20ml

CMO20BLK  
€6.49



Colour Mill White Gloss Frost 1l

CMB1LW  
€14.99



FunCakes Mix for Cake Brownie 500g

F11195  
€5.29



Colour Mill Piping Tip 125 Petal

CMPT125  
€2.89



Colour Mill Piping Tip 1A Round

CMPT1A  
€2.89



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.25



FunCakes Foil Baking Cups Metallic Black pk/48

F84450  
€3.99



Wilton Recipe Right Muffin Pan

03-3118  
€10.69

## Ingredients

- Colour Mill Oil Blend Red
- Colour Mill Oil Blend Black
- Colour Mill Oil Blend Yellow
- FunCakes Mix for Cake Brownie 500 g
- Colour Mill White Buttercream Gloss Frost 1L
- 5 eggs (approx.125 g)
- 100 ml water
- 50 g unsalted butter

## Supplies

- Colour Mill Piping Tip - 1A M Round
- Colour Mill Piping Tip - 125M Petal
- FunCakes Foil Baking Cups - Metallic Black
- FunCakes Piping Bags 30 cm 3x
- Wilton Recipe Right® 12 Cup Muffin Pan

### Step 1: Bake the cupcakes

Prepare 500 grams of FunCakes Mix for Cake Brownie as instructed on the packaging. Place the baking cups into a muffin pan and fill them with the batter. Bake the cupcakes for approximately 18-22 minutes until cooked through, then allow them to cool outside the pan.

### Step 2: Colour the Gloss Frost by Colour Mill

Divide two-thirds of the Gloss Frost into a large bowl and split the remaining buttercream between two smaller bowls. Colour the large bowl with the Colour Mill Oil Blend in Red and colour the smaller bowls with Black and Yellow.

### Step 3: Prepare the piping bags

Fill one piping bag fitted with a 1A nozzle with the red Gloss Frost and another fitted with a 125 nozzle with the black Gloss Frost. Fill a third piping bag, without a nozzle, with the yellow Gloss Frost and leave the tip sealed for now.

### Step 4: Decorate the cupcakes

Line a baking tray with a sheet of parchment paper. Pipe a large dollop of red Gloss Frost in the centre of each cupcake by holding the piping bag vertically. Lift the bag as you squeeze to create a 'ball' of buttercream. Turn the cupcake upside down onto the baking parchment and press the buttercream flat. Repeat with the remaining cupcakes and place the upside-down cupcakes in the fridge for 5-10 minutes to set.

Remove the cupcakes from the fridge and carefully peel off the parchment paper. Hold the black piping bag so that the tip is parallel to the top of the cupcake. Gently squeeze and drag the black Gloss Frost across the cupcake to create Santa's belt.

Snip the tip off the yellow piping bag and pipe a small square in the middle of the black belt to form



the buckle.

**Step 5: Serve and enjoy these delightful Santa Belt Cupcakes!**

This recipe is made possible by Colour Mill.