

de leukste taarten shop



Cupcakes Holly Leaves

Make for Christmas these beautiful cupcakes in Christmas theme. Bake the cupcakes with the FunCakes mix for cupcakes in lovely baking cups. Make beautiful holly leaves and use some twinkle dust for a sparkling effect. The cupcakes with sparkles will stand beautiful on a decorated table full with sweets. Surprise your family and friends with this lovely treat.

Boodschappenlijstje



PME Plastic Rolling Pin 15cm

PP85
€4.75



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Sugar Paste Spring Green 250g

F20115
€2.85

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FunCakes Sugar Paste Fire Red 250g

F20120
€2.85



FunCakes Edible Glue 22g

F54750
€2.45



Cookie Cutter Ring Pro Ø7cm

K095111
€5.85



FunCakes Mix for Cupcakes 1kg

F10505
€6.75

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Bake the cupcakes, following the instructions on the wrapping. If the cupcakes aren't flat after baking, slice off the top just above the edge of the baking cup. Coat the tops of the cupcakes with piping gel or apricot jelly.

Unroll the white marzipan on Magic Roll-Out Powder to a thickness of approx. 3 mm. Cut out circles with a round cutter of 7 cm. Put the circles on the cupcakes and smooth them.

Unroll the green fondant and cut out leaves with the Three Leaf Holly Plunger. Press in the veins by pressing the top button of the cutter. Glue the leaves on the cupcakes.

Roll little balls of red fondant. Put 3 balls per cupcake on the middle of the leaves. Apply some edible glitter dust on the holly leaves.

Tip: Spread a bit of powdered sugar over the cupcakes for a nice snow-effect.