



Wedding Cupcakes

Celebrate love with these beautiful wedding cupcakes! The soft color swirl of yellow and purple gives them a stunning look. Perfect for a wedding dessert table, high tea, or as a festive treat on the big day!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix for Enchanted Cream®
200 g

F11205
€3.99



FunCakes Food Colour Gel Purple 30 g

F44120
€3.55



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55



FunCakes Metallic Food Paint
Copper 30 ml

F45155
€6.45



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



FunCakes Baking Cups White pk/48

F84100
€3.09



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35

Ingredients

- 500 g (4 cups) FunCakes Mix for Cupcakes
- 200 g (1 cup and two tbsp) FunCakes Mix for Enchanted Cream®
- FunCakes Food Colour Gel Purple
- FunCakes Food Colour Gel Yellow
- FunCakes Metallic Food Paint Copper
- FunCakes Flavour Peppermint Oil Based
- 250 g (2 1/4 sticks) unsalted butter
- 5 eggs (approx. 250 g)
- Lavender
- Rice paper
- 200 ml (3/4 cup + 1 tbsp) milk

Necessities

- FunCakes Decorating Bags
- FunCakes Baking Cups White
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Decorating Tip #1m Open Star Carded
- Cling Film

Step 1: Bake the Cupcakes

Preheat the oven to 180°C/355°F (convection oven 160°C/320°F). Prepare 500 g of FunCakes Cupcake Mix as instructed on the package. Place the FunCakes baking cups in the Wilton Recipe Right® Muffin Pan and divide the batter evenly. Bake the cupcakes for 19-23 minutes until lightly golden and cooked through. Let them cool on the countertop.

Step 2: Make the Homemade Gold Glitter

Paint two sheets of rice paper with FunCakes Metallic Food Paint Copper. Place them in the (turned-off) oven for 5-10 minutes right after the cupcakes are done. While drying, the sheets may curl—place a few teaspoons on top to prevent this. Once dry, break them into pieces and grind them finely using a food processor.

Step 3: Make the Enchanted Cream®

Prepare 200 g of FunCakes Enchanted Cream® as instructed on the package. Add FunCakes Peppermint Flavoring to taste and divide the cream into two portions. Color one portion lilac with FunCakes Food Colour Gel Purple and the other light yellow with FunCakes Food Colour Gel Yellow.

Step 4: Decorating

Lay a piece of plastic wrap on the countertop and spread the two colored creams in straight lines next to each other. Roll the plastic wrap tightly, cut off one end, and place the roll into a FunCakes piping bag fitted with Wilton tip #1M.

Pipe generous swirls onto the cupcakes and finish with lavender and the homemade gold glitter.

This recipe is made possible by FunCakes.