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Mini flower cupcakes

These cheerful mini flower cupcakes, made by [@fiorebakery.nl](https://www.fiorebakery.nl), are perfect for spring and a great treat for Easter. But of course, they're fun to make all year round! Their bright, fresh colors make them stand out, and they look just as delicious as they taste. Plus, they're not too difficult to make. If you love experimenting with different piping tips, this is a great way to practice!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Swiss Meringue Buttercream 400g

F10145
€5.19



FunCakes Nonpareils White 80g

F51515
€2.85



Colour Mill Oil Blend Hot Pink 20ml

CMO20HPK
€6.49

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Colour Mill Oil Blend Mango 20ml

CMO20MAN
€6.49



Sugarflair Edible Lustre Glitter
Treasure Gold 4g

E771
€5.49



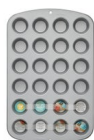
FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



House of Marie Mini Baking Cups White
pk/60

HM0527
€3.49



Wilton Recipe Right Mini Muffin Pan 24
Cups

03-0-0017
€12.59



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



Wilton Decorating Tip Dropflower #2D

02-0-0149
€2.35



Wilton Decorating Tip Open Star #032

02-0-0155
€1.69



PME Plunger Cutter Daisy Marguerite
set/4

DA634
€12.49



Ingredients

- FunCakes Mix for Cupcakes 250 g (2 cups)
- FunCakes Mix for Swiss Meringue Buttercream 100 g (3/4 cup)
- FunCakes Nonpareils White
- FunCakes Sugar Paste Bright White 100 g (1/2 cup)
- Colour Mill Oil Blend Mango
- Colour Mill Oil Blend Hot Pink
- Sugarflair Edible Lustre Glitter Treasure Gold
- 125 g (1/2 cup) butter for the cupcakes + 220 g (1 cup) for the buttercream
- 2.5 eggs (125 g)
- 70 ml (1/4 cup) water + 1 teaspoon water

Necessities

- House of Marie Mini Baking Cups pk/60
- PME Daisy Marguerite Plunger Cutter set/4
- FunCakes Decorating Bags 41 cm pk/10
- Wilton Recipe Right® 24 Cup Mini Muffin Pan
- Wilton Decorating Tip Round #1A
- Wilton Decorating Tip #2D Dropflower Carded
- Wilton Decorating Tip #032 Open Star Carded

Step 1: Prepare the Cupcakes

Place the House of Marie Mini Baking Cups in the Wilton Muffin Pan and preheat the oven to 180°C. Prepare the cupcakes using the FunCakes Mix for Cupcakes according to the instructions on the package. Bake them for 12-15 minutes until done. Let the cupcakes cool completely.



Step 2: Make the Swiss Meringue Buttercream

Prepare the FunCakes Mix for Swiss Meringue Buttercream as indicated on the package. Make one portion, which is a quarter of the package.

Divide the buttercream into four bowls. One bowl only needs a few tablespoons of buttercream. Color this small portion light yellow with a few drops of FunCakes Food Colour Gel Yellow. Color one bowl dark pink and one light pink, both using the Food Colour Gel Pink—adding more coloring to one for a deeper shade. Leave the last bowl of buttercream white.

Step 3: Decorating

Once the cupcakes have cooled, it's time to pipe the buttercream! Fill four FunCakes piping bags with the different colors. Use piping tip #032 for the dark pink, #2D for the light pink, and #1A for both the white and yellow buttercream.

Start with the dark pink buttercream. Hold the piping bag in the center of the cupcake, and slowly pull it upward while making a slight twist back and forth. Finish with a fondant flower, which you can make using FunCakes Rolled Fondant and the PME Daisy Marguerite Plunger Cutter set. To create a yellow center, color the fondant with Colour Mill Mango. Add a final touch of Sugarflair Edible Lustre Glitter.

Next, use the light pink buttercream. Hold the piping bag in the center of the cupcake, pipe outward toward the edge, then complete a swirl around to form a beautiful flower. Top with a fondant flower and sprinkle some FunCakes White Nonpareils.

For the last variation, use both the white and light yellow buttercream. Start with the white buttercream, piping petal shapes by holding the piping bag at the edge of the cupcake and moving



toward the center without lifting too much—this creates flatter petals instead of round dots. Then, use the yellow buttercream to pipe a dot in the center. Finish with a touch of Sugarflair Edible Lustre Glitter.

This recipe is brought to you by [@fiorebakery.nl](https://fiorebakery.nl).