



Mini bloemen cupcakes

These cheerful flower cupcakes scream spring and summer! But of course, they're perfect all year round. With these cupcakes, you'll bring a little sunshine into your home! And besides being absolutely beautiful and delicious, they're also super easy to make. You'll have them ready in no time!

Boodschappenlijstje



FunCakes Mix for Cupcakes 1kg

F10505
€6.75



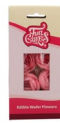
FunCakes Mix for Enchanted Cream®
200g

F11205
€4.25



FunCakes Edible Wafer Flowers Daisy
pk/13

F53230
€3.95



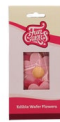
FunCakes Edible Wafer Flowers Rose
pk/6

F53245
€4.79



FunCakes Edible Wafer Flowers Green
Leaves pk/50

F53205
€2.69



FunCakes Edible Wafer Flowers Violet
pk/8

F53240
€3.75



FunCakes Edible Wafer Flowers Peony
pk/7

F53210
€4.25



FunCakes Edible Wafer Flowers
Frangipani & Leaves pk/15

F53215
€3.55



FunCakes Edible Wafer Flowers Tulip &
Leaves pk/12

F53225
€3.55



FunCakes Edible Wafer Flowers
Primrose pk/12

F53235
€4.25



FunCakes Edible Wafer Flowers
Camellia pk/5

F53220
€3.75



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Recipe Right Mini Muffin Pan 24
Cups

03-0-0017
€12.59



PME Mini Baking Cups White pk/100

BC713
€2.89



Wilton Decorating Tip Open Star #1M

02-0-0151

€2.35

Ingredients

- 250 g (2 cups) FunCakes Mix for Cupcakes
- 125 g (1 cup) FunCakes Mix for Enchanted Cream®
- FunCakes Flavour Banana
- FunCakes Edible Wafer Flowers Primrose
- FunCakes Edible Wafer Flowers Daisy
- FunCakes Edible Wafer Flowers Camellia
- FunCakes Edible Wafer Flowers Green Leaves
- FunCakes Edible Wafer Flowers Peony
- FunCakes Edible Wafer Flowers Violet
- 125 g (1 stick) unsalted butter
- 125 ml (1/2 cup) milk
- 2,5 eggs (approx. 125 g)

Necessities

- FunCakes Decorating Bags
- PME Baking Cups White
- Wilton Decorating Tip #1M
- Wilton Recipe Right® Mini Muffin Baking Pan 24 cupcakes

Step 1: Bake the Cupcakes

Preheat the oven to 180°C / 350°F (convection oven 160°C / 320°F) and place the PME Baking Cups in the Wilton Recipe Right® Mini Muffin Pan.

Prepare 250 g (2 cups) of FunCakes Cupcake Mix as instructed on the package. Divide the batter evenly among the baking cups. Bake the cupcakes for 13-17 minutes until golden brown and fully cooked. Remove them from the oven and let them cool on the counter.

Step 2: Make the Topping

Prepare 125 g (1 cup) of FunCakes Enchanted Cream® as directed on the package. Add a bit of FunCakes Banana Flavoring to enhance the taste.

Step 3: Decorating

Once the cupcakes have fully cooled, fill a FunCakes piping bag fitted with Wilton piping tip #1M with the Enchanted Cream®. Pipe small swirls onto the cupcakes and decorate them with FunCakes Edible Paper Flowers.

This recipe is made possible by FunCakes.