

Osterliche Cup Cakes

Anleitung No. 836

This idea is timelessly beautiful!

Some Article are unfortunately no longer available

But this idea is too good to withhold from you. We would be happy to continue to present it to you - let yourself be inspired!



Here the heart of every baker laughs: The Cup Cakes made of chocolate dough are decorated with colourful Easter nests made of sugar mass.

And that's how it goes

Roll out the fondant and cut out animals, also model small eggs from fondant. Press white fondant through a garlic press and apply it to the sheep as fur

Our extra tip

If the fondant doesn't stick right away, tape it with some icing. Chocolate- Bake the muffins and let them cool down. Make an icing, colour Food colouring each half with green or brown. Fill the coloured icing into the squeeze bottle, put the spout on and decorate the muffins with it. Then place the eggs and animals in the moist icing.



Article information:

Article number	Article name	Qty
----------------	--------------	-----