

FLOWER-CUPCAKES





CHRYSANTHEMUM: LAVENDER BLUEBERRY

INGREDIENTS:

12 Cupcakes	
34611 Buttercream Base	70 g
Water	165 g
Butter, soft	165 g
23820 Lavender Paste	20 g
21304 Blueberry Paste	5 g

INSTRUCTIONS:

Whisk together Buttercream Base and water in mixer bowl for 3 minutes. Add soft butter and whip until fully incorporated and creamy. Add Lavender Paste. In separate bowl, measure 200 g of Lavender Buttercream and mix in Blueberry Paste. Place Lavender-Blueberry Buttercream in pastry bag with flower tip.

Pipe 3 rows of chrysanthemum petals starting at outer edge of the cupcake. In a separate pastry bag with coupler and flower tip, fill the bag with Lavender Buttercream. Pipe remaining chrysanthemum petals in circular fashion.



MINI-ROSE: COCONUT-PISTACHIO TYPE

INGREDIENTS:

12 Cupcakes		
34611 Buttercream Base	80 g	
Water	200 g	
Butter, soft	200 g	
19904 Coconut Paste	20 g	
67630 Pastarom Classic Pistachio H	5 g	

INSTRUCTIONS:

Whisk together Buttercream Base and water in mixer bowl for 3 minutes. Add soft butter and whip until fully incorporated and creamy. Measure 400 g buttercream and mix in Coconut Paste. In a separate bowl mix remaining 80 g of buttercream with Pastarom Pistachio H. Place flower tip inside pastry bag and fill with Coconut Buttercream. In a separate pastry bag, place coupler and leaf tip and fill with Pistachio Buttercream. Pipe 7 rose buds on top of cupcake and finish edges with leaves using Pistachio Buttercream. Also add leaves in between rose buds.

Variation: Use Hibiscus Paste (24320) instead of Coconut Paste.



TULIP: ELDER-PISTACHIO TYPE

INGREDIENTS:

12 Cupcakes	
34611 Buttercream Base	85 g
Water	210 g
Butter, soft	210 g
43704 Elderblossom Paste	15 g
28204 Elderberry Paste	5 g
67630 Pastarom Classic Pistachio H	5 g

INSTRUCTIONS:

Whisk together Buttercream Base and water in mixer bowl for 3 minutes. Add soft butter and whip until fully incorporated and creamy. Measure 300 g buttercream and mix in Elderblossom Paste. In second bowl, measure 100 g buttercream and mix in Elderberry Paste.

Lay out flat plastic wrap. Spread with Elderblossom buttercream in rectangular shape 19 x 22 cm. Place Elderberry buttercream in a pastry bag with round tip and pipe in the center of the flat elderblossom buttercream 2 rows of elderberry buttercream, then 1 line on top center of the 2 rows. Bring one side of plastic wrap on top of rows of elderberry buttercream. Then bring the other side to completely cover the elderberry buttercream. Seal and roll like a sushi roll; snip one end of plastic and place inside the pastry bag with flower tip. In third bowl mix remaining 100 g of buttercream with PASTAROM Pistachio H. In a separate pastry bag, place coupler and leaf tip and fill with Pistachio Buttercream. Pipe 7 Spring Tulips on top of cupcake and finish edges with leaves using Pistachio buttercream. Also add leaves in between Spring Tulips.



ROSE: RASPBERRY-ROSE TYPE

INGREDIENTS:

12 Cupcakes		
34611 Buttercream Base	135 g	
Water	335 g	
Butter, soft	335 g	
25320 Rose Paste	40 g	
20804 Raspberry Paste	45 g	

INSTRUCTIONS:

Whisk together Buttercream Base and water in mixer bowl for 3 minutes. Add soft butter and whip until fully incorporated and creamy. Add Rose Paste. Measure 280 g of Rose Butter and mix in Raspberry Paste. Place Rose-Raspberry Buttercream in pastry bag and cut a very small hole. Place coupler in another pastry bag with flower tip and align narrow end of tip with the seam of pastry bag. Pipe a thin line of Rose-Raspberry Buttercream along the seam of the pastry bag and fill the rest of the bag with Rose Buttercream. This will create two-tone rose petals. Pipe your full bloom rose on top of cupcake, starting in the middle of the cupcake.

Variation: Fill center of cupcake with Paradiso Raspberry Plus (30918) before piping rose.

Cupcake Basic Recipe

INGREDIENTS:

24 Cupcakes

43113 SandRühr Premium	360 g
Wheat Flour	240 g
Vegetable Oil	240 g
Water	240 g
16604 Trisan	2 g
97001 Muffin capsules in a tray	1 pc

INSTRUCTIONS:

 approx. 190° C  approx. 20 Min.

Mix all ingredients and whisk for 4 minutes. Add your choice of Dreidoppel paste; mix till fully incorporated. Pour into prepared Muffin capsules in a tray and bake. Cool completely on cooling rack before decorating.

Variation:

Add 2 g of Citroperl (17403) instead of Trisan to muffin batter and use this Lemon scented cupcake for Elder-Pistachio Type Cupcake or for Lavender-Blueberry Cupcake.

It's all about the tip

For the flower cupcake concept by Dreidoppel only 4 flower tips and 1 leaf tip are needed. Make use of Dreidoppel pastes for the flavoring and coloring of the butter cream - and thus create an unlimited variety.



Tulip, two-colored



Spread light butter cream 19 x 22 cm on plastic wrap. Pipe 3 rows of colored butter cream in the middle with a round tip.



Seal and roll like a sushi roll.



Snip one end of plastic roll.



Place the roll inside the pastry bag with flower tip.



Pipe 7 tulips on top of cupcake.



Finish edges with the leaf tip.



SEE VIDEO

Discover the making-of video for our 4 recipes in our YouTube Channel www.dreidoppel.de/youtube