



## Speculoos Cupcakes

Are you a true speculoos lover? Then these speculoos cupcakes are perfect for you! With the FunCakes recipe, you can easily make these delicious, moist cupcakes with a creamy buttercream. Ideal for birthdays, baking with the kids, or simply because they are incredibly tasty.

## Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125  
€5.09



FunCakes Mix for Cupcakes 500 g

F10105  
€4.55



FunCakes Spread - Crunchy Speculoos  
Cookies 250g

F55010  
€6.89



FunCakes Decorating Bags 46 cm  
pk/10

F85120  
€4.09



FunCakes Baking Cups Craft

F84375  
€3.19



Wilton Decorating Tip Round #1A

02-0-0166  
€2.35



Wilton Recipe Right® 12 Cup Muffin  
Pan

03-3118  
€10.49



## Ingredients

- FunCakes Mix for Buttercream 200 g
- FunCakes Mix for Cupcakes 500 g
- FunCakes Spread - Crunchy Speculoos Cookies
- 200 ml water
- 5 eggs
- 250 g + 250 g soft butter
- Speculoos cookies for decoration

## Supplies

- FunCakes Decorating Bags 46 cm pk/10
- FunCakes Baking Cups Craft
- Wilton Decorating Tip Round #1A
- Wilton Recipe Right® 12 Cup Muffin Pan

## Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C) and place the baking cups in the muffin tin. Prepare 500 grams of the FunCakes Mix for Cupcakes as indicated on the packaging and divide the batter among the baking cups. (Do you have too much batter? Bake it in two batches.) Bake the cupcakes for about 19-23 minutes until golden brown and cooked through. Let them cool completely.

## Step 2: Make the speculoos buttercream

Prepare 200 grams of the FunCakes Mix for Buttercream with 200 ml of water and 250 grams of butter according to the instructions on the packaging. Flavour the buttercream with FunCakes Speculoos Spread.

## Step 3: Decorate the cupcakes

Put the speculoos buttercream into a piping bag with piping tip #1A and pipe beautiful swirls onto the cupcakes. Start in the center and work your way up.

Crumble a few speculoos cookies and sprinkle them over the swirls. You can also insert a cookie into the swirl, if desired.

## Step 4: Enjoy these delicious Speculoos Cupcakes!

*This recipe is made possible by FunCakes.*