



Mini Cupcakes with Choco Decorations

With the FunCakes Choco Writers, you can create the cutest Choco decorations for your cupcakes! From cheerful flowers and butterflies to personalized messages, everything is possible. With this FunCakes recipe, we'll show you how to turn simple cupcakes into a festive surprise. Perfect for any occasion!

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Nonpareils Pastel 80 g

F51630
€2.65



FunCakes Choco Writer 25 g Sky Blue

F57020
€3.29



FunCakes Choco Writer 25 g Pastel
Pink

F57025
€3.29



FunCakes Choco Writer 25 g Yellow

F57030
€3.29



FunCakes Choco Writer 25 g Purple

F57035
€3.29



FunCakes Choco Writer 25 g Green

F57040
€3.29



FunCakes Choco Writer 25g Orange

F57050
€3.29



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Wilton Recipe Right® 24 Cup Mini
Muffin Pan

03-0-0017
€12.39



Wilton Decorating Tip #4B Open Star
Carded

02-0-0159
€2.35



House of Marie Mini Baking Cups White
pk/60

HM0527
€3.25

Ingredients

- FunCakes Mix for Cupcakes 250 g
- FunCakes Mix for Enchanted Cream® 75 g
- FunCakes Choco Writers Purple
- FunCakes Choco Writers Pink
- FunCakes Choco Writers Yellow
- FunCakes Choco Writers Orange
- FunCakes Choco Writers Blue
- FunCakes Choco Writers Green
- FunCakes Nonpareils Pastel
- 125 g unsalted butter
- 75 ml milk
- 2,5 eggs (approx. 125 g)

Supplies

- FunCakes Decorating Bags
- Wilton Recipe Right® 24 Cup Mini Muffin Pan
- Wilton Decorating Tip #4B Open Star Carded
- House of Marie Mini Baking Cups White
- Parchment paper

Step 1: Make the Choco Decorations

Warm the FunCakes Choco Writers as indicated on the packaging. Then, place a sheet of baking paper on a baking tray and use the Choco Writers to create flowers, butterflies, and words. Let them harden in the fridge.

Step 2: Bake the Cupcakes

Preheat the oven to 180°C (160°C for convection) and place the baking cups in the muffin pan. Then, prepare 250 grams of FunCakes Mix for Cupcakes as instructed on the packaging. Put the batter into a piping bag and snip off the tip. Fill the baking cups about 2/3 full with the batter and bake the cupcakes for about 15-17 minutes, until lightly browned and cooked through. Let them cool completely.

Step 3: Make the Enchanted Cream®

Prepare 75g of FunCakes Mix for Enchanted Cream® according to the instructions on the packaging and place it in a piping bag fitted with a 4B nozzle. Pipe beautiful swirls on top of the cupcakes.

Step 4: Decorate the Cupcakes

Carefully remove the choco decorations from the baking paper and insert them into the swirls of cream. Sprinkle some pastel-coloured nonpareils sugar on top of the swirls.

Step 5: Enjoy these Delicious Mini Cupcakes with Choco Decorations!

This recipe is made possible by FunCakes.