



Basic Cupcakes with a swirl

Would you always want to make cupcakes with a swirl of buttercream? With this basis recipe you can easily make that delicious topping of buttercream. Decorate your cupcake with a swirl of buttercream and add some non pareils or sprinkles on top of it. The swirl of buttercream makes your cupcake perfect as a treat!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Wilton Cookie Scoop

02-0-0426
€8.25



House of Marie Tulip Baking Cups -
Baby Pink pk/36

HM6604
€5.59

Other materials:

- 250 gram butter
- 5 eggs (size L, approx. 250 gram)
- 250 gram unsalted butter
- 200 ml water

Prepare the mix according to the instructions on the package of the FunCakes mix for cupcakes. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in a preheated oven on 180°C (convection oven 160°C) for approx. 18 minutes.

Make buttercream, following the instructions on the package. After the standard preparations, you can add a color or flavor. In this case we gave the buttercream a pink color. To do this, add a bit of icing color to your butter cream and mix it well.

Place the icing tip (1M) in the icing bag and fill it with butter cream. Hold the icing tip right above the cupcake and make a nice swirl by moving, while giving pressure, the icing bag from the inside to out in a spiral form. You can finishing off the swirls with lovely sprinkles.