



Harry Potter Cupcakes

Make these easy but delicious Harry Potter cupcakes from PME as a treat during a birthday or as a school celebration treat! The baking cups pay homage to the Hogwarts houses and will give your cupcakes a magical touch.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cupcakes 500g

F10105
€4.55



PME Foil Baking Cups Houses pk/60

HPH202
€6.89



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

Ingredients

- FunCakes Mix for Cupcakes 250 g
- FunCakes Mix for Buttercream 125 g
- 125 g butter
- 150 g unsalted butter
- 2,5 eggs (approx. 125 g)
- 125 ml water

Supplies

- PME Non Stick Muffin Pan
- PME Harry Potter Foil Baking Cases pk/60 - Houses
- FunCakes Decorating Bags 41 cm pk/10
- Nozzle of choice

Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection 160°C). Make 500 g of the FunCakes Mix for Cupcakes as indicated on the package. Divide the PME baking cups over the muffin pan and place the batter into the baking cups. Bake the cupcakes in the oven for about 18-20 minutes until done. Then let cool well from the muffin pan.

Step 2: Make the butter cream

Make 125g of the FunCakes Mix for Buttercream as directed on the packet. Then place in a piping bag with a nozzle of your choice.

Step 3: Decorate the Harry Potter cupcakes

Pipe a tuft onto the cupcakes with the buttercream.

Step 4: Enjoy these delicious Harry Potter Cupcakes!

This recipe is made possible by PME.