



Blueberry cupcakes

Who doesn't love blueberries and cupcakes? This recipe combines the best of both! The cupcakes are made with the FunCakes mix for cupcakes and the decorated with the delicious mix for Enchanted Cream also from FunCakes.

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



FunCakes Mix for Cupcakes 1 kg

F10505
€5.16



FunCakes Mix voor Enchanted Cream® 450 g

F10130
€7.35



FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15

Other materials for 18 cupcakes:

- 250 gram unsalted butter
- 5 eggs (approx. 250 gram)
- 100 ml water
- 100 ml milk
- 2 boxes of blueberries

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Carefully stir one box of blueberries through the batter.

Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18-20 minutes. Let them cool down complete.

Mix 150 gram mix for Enchanted Cream, 100 ml milk and 100 ml water for 3 minutes at high speed.

Place tip 1M in a decorating bag with the cream. Pipe beautiful rosettes on the cupcakes and decorate them with the blueberries.