

de leukste taarten shop



Chocolate dip cupcakes

In this recipe we explain you step by step how to make these tasty cupcakes with chocolate dip. First bake the cupcakes with the FunCakes mix. In the meanwhile prepare the buttercream and add a little bit of pink food colour to the cream. Melt the chocolate and dip the cupcake with swirl in the chocolate. Finish it with some pink non pareils.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cake Brownie 1kg

F10525
€8.95



FunCakes Chocolate Melts Milk 350g

F30110
€9.69



FunCakes Nonpareils Light Pink 80g

F51505
€2.85

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Wilton Recipe Right Muffin Pan

03-3118
€10.69



House of Marie Baking Cups Foil Gold
pk/24

HM2026
€3.45



FunCakes Chocolate Chunks White
350g

F30145
€9.89



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



Other materials for approx. 18 cupcakes:

- 125 gram eggs (3 pieces)
- 50 gram butter
- 105 ml water

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For approx. 18 cupcakes, mix 500 gram mix, 125 gram eggs, 50 gram butter and 105 ml water in a bowl on low speed for 3 minutes to a thick batter. Add approx. 125 gram white chocolate chunks to the batter and mix it slowly. 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 the preheated oven for approx. 20-25 minutes. Let the cupcakes cool down.

The swirl are made of buttercream, all ingredients need to be at room temperature. Add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 250 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream. For a firmer cream, add 150 ml of water to 200 grams of the mixture. Add the food color to the buttercream, mix this until it becomes pink. Repeat this until you have the desired color.

Melt the chocolate melts au bain marie, in the microwave or in the chocolate melter. Dip the cupcakes with the swirl carefully in the chocolate, until the swirls are completely covered with chocolate. Sprinkle some non pareils over the cupcakes before the chocolate becomes hard.

Bon appetite!