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Spring Cupcakes with Mascarpone Buttercream

These Spring Cupcakes with Buttercream bring spring straight to your kitchen. The cupcakes are made from FunCakes Mix for Cupcakes and decorated with different colours of mascarpone buttercream. Also perfect for practising and perfecting different piping techniques.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Food Colour Gel Savannah Green 30g

F44235
€1.83



FunCakes Food Colour Gel Olive 30g

F44230
€2.92

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FunCakes Food Colour Gel Eucalyptus
30g

F44240
€2.92



FunCakes Food Colour Gel Sea Green
30g

F44255
€1.83



FunCakes Baking Cups White pk/48

F84100
€3.09



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Wilton Decorating Tip Petal #104

02-0-0136
€1.65



FunCakes Food Colour Gel Gooseberry
30g

F44245
€1.83



FunCakes Soft Pearls Medium Bronze
Gold 60g

F53370
€3.55



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



Wilton Decorating Tip Open Star #032

02-0-0155
€1.69

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Wilton Decorating Tip Open Star #022

02-0-0295
€1.69



Wilton Decorating Tip Open Star #018

02-0-0215
€1.65

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Ingredients

- FunCakes Mix for CupCakes 500 g
- FunCakes Mix for Buttercream 200 g
- FunCakes Flavour Paste Mascarpone
- FunCakes Food Colour Gel Sea Green
- FunCakes Food Colour Gel Emerald
- FunCakes Food Colour Gel Gooseberry
- FunCakes Food Colour Gel Eucalyptus
- FunCakes Food Colour Gel Savannah Green
- FunCakes Food Colour Gel Smaragd
- FunCakes Food Colour Gel Olive
- FunCakes Soft Pearls Brons Medium Gold
- 500 g unsalted butter
- 200 ml water
- 5 eggs (approx. 250 g)

Supplies

- FunCakes Decorating bag 30 cm
- FunCakes Baking Cups White
- Wilton Recipe Right® Muffin Pan 12 cupcakes
- Wilton Decorating Tip #1M
- Wilton Decorating Tip #4B
- Wilton Decorating Tip #032
- Wilton Decorating Tip #022
- Wilton Decorating Tip #104
- Wilton Decorating Tip #018



- 4x Wilton Standard Adaptor/coupler

Step 1: Bake the cupcakes

Preheat the oven to 180°C (convection oven 160°C) and place the baking cups in the muffin pan. Prepare 500 grams of FunCakes Mix for Cupcake according to the instructions on the package. Then, distribute the batter evenly among the baking cups and bake the cupcakes for approximately 19-23 minutes until lightly browned. Allow them to cool on the countertop after baking. Bake a second batch if you have leftover batter.

Step 2: Make the mascarpone buttercream

Prepare 200 grams of FunCakes Mix for Buttercream according to the instructions on the package. Flavor it with the mascarpone flavor paste and divide the buttercream into six portions. Colour each portion with a different colour gel.

Step 3: Decorate the cupcakes

Fill piping bags with the different coloured buttercream and attach piping nozzles. Use an adaptor for the small piping nozzles. Decorate the cupcakes as desired and finish off with the soft gold pearls.

Step 4: Enjoy these delicious Spring Cupcakes!

This recipe is made possible by FunCakes.