



Banana royale split cupcakes

Banana royale split cupcakes, the names says it all! A delicious combination of chocolate with banana! Decorate the swirls on these brownie cupcakes with slices of banana.

Boodschappenlijstje



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



House of Marie Baking cups Polkadot Yellow - pk/48

HM0138
€3.35



FunCakes Chocolate Chunks Dark 350 g

F30135
€12.89



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mix for Cake Brownie 1 kg

F10525
€8.45



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



FunCakes Fineliner Decorating Set/10

F85130
€6.29



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55



FunCakes Flavour Paste Banana 120 g

F56230
€5.89



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79

Other materials:

- 2 eggs size L (approx. 100 gram)
- 40 gram unsalted butter
- 75 ml water
- 250 ml water
- 250 gram unsalted butter
- Bananan in slices

Make sure all the ingredients are at room temperature. Preheat the oven to 160°C. Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Mix 360 gram mix for brownies, 2 eggs, 40 gram butter and 75 ml water in a bowl. Beat the mixture in 3 minutes to a smooth batter. Stir the chocolate chunks true the batter. Line a muffin pan with paper baking cups. Fill a decorating bag with the batter and cut of the top. Fill the cups with the batter. Bake the cupcakes in approx. 25 minutes. Let them cool down on a cooling grid.

Finish the buttercream. Beat 300 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Add the flavouring and a bit of yellow colouring to the mixture. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Place the coupler in the decorating bag and fill this with the buttercream. Please note, you're not using a tip. Pipe swirls on the cupcakes. Start at the outer ring and work from the inside up while turning. Finish the swirls with slices of banana.

Melt approx. 30 gram chocolate in the microwave and sprinkle the melted chocolate over the cupcakes.