



## Margarita cupcakes

Make delicious margarita cupcakes with this recipe from Wilton! We have added a flavouring to the cupcake batter for a delicious flavour. The swirls are made of buttercream icing.

## Boodschappenlijstje

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FunCakes Mix for Buttercream 500g

F10125  
€4.07



FunCakes Mix for Cupcakes 500g

F10105  
€3.64



FunCakes Food Colour Gel Pink 30g

F44110  
€3.55



FunCakes Baking Cups White pk/500

F84260  
€12.55



FunCakes Baking Cups Grass Green  
pk/48

F84145  
€3.19

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)

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. Add a bit of flavouring and mix it well. 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.

Prepare the buttercream icing according to the instructions on the package. Add the rose colouring and mix it well. Place tip 1M in a decorating bag and fill this with the buttercream.

Pipe swirls on the cupcakes, sprinkle some sparkling sugar on top and place a straw in the swirl.



*Made possible by Wilton.*