



Lemon avocado cupcakes

These refreshing cupcakes with lemon and avocado are ideal as a summer treat! Add a ripe pureed avocado to the batter for the cupcakes. The swirl is made with the FunCakes mix for buttercream. Just add a little bit of lemon to the cream for a refreshing taste.

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49

Other materials:

- 500 gram butter
- 5 eggs (size M, approx. 250 gram)
- 1 ripe avocado
- 200 ml water
- Lemon juice

First bake the cupcakes, all the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For 20-24 cupcakes/muffins put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Add some lemon juice to the batter. Puree the avocado and add this as well to the batter. Mix the batter well.

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 approximately 18 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. Add the lemon juice and mix it well.

Place tip 12 in a decorating bag and fill this with the buttercream. Make a lovely swirl on the cupcake. Decorate the swirl with some rasped lemon zest.

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