



## Piña colada cupcakes

Let's get the party started with these summer piña colada cupcakes! The cupcakes are decorated with a delicious swirl of pineapple buttercream!

## Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118  
€10.49



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



FunCakes Mix for Buttercream 500g

F10125  
€4.07



FunCakes Mix for Cupcakes 500g

F10105  
€3.64



FunCakes Flavour Paste Pineapple 120g

F56225  
€5.89



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.79



FunCakes Food Colour Gel Yellow 30g

F44115  
€2.84



FunCakes Flavour Paste Coconut 100g

F56135  
€5.85

Other materials:

- 250 gram unsalted butter
- 5 eggs size L (approx. 250 gram)
- 250 ml water
- 250 gram unsalted butter
- Grated coconut
- Slices of pineapple
- Umbrellas

Make sure all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 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 500 gram mix for cupcakes, 250 gram butter, 5 eggs and the coconut flavouring on low speed in 4 minutes to a smooth batter. 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. 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 pineapple 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 tip in the decorating bag and fill this with the buttercream. Pipe swirls on the cupcakes and decorate them the coconut, a slice of pineapple and an umbrella.