



Maple walnoot cupcakes

Make square cupcakes with the baking cups from Wilton! These cupcakes are filled with chopped walnuts and a have a delicious cream cheese topping.

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Wilton Standard Adaptor/Coupler

03-3139
€1.35



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Mix for Cupcakes 500 g

F10105
€4.55

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- 122 gram chopped walnuts
- 230 gram mon chou
- 113 gram soft, unsalted butter
- Maple sirup

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. 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.

Beat 230 gram mon chou and 113 gram butter in a large bowl until creamy. Add 384 gram icing sugar, one cup at the time and the maple sirup according to taste. Beat the mixture until you have a smooth cream.

Cut of the top of the decorating bag and place the adaptor with tip 22 in the bag. Fill the decorating bag with the cream and decorate the cupcakes. Finish them with some chopped walnuts.

Made possible by Wilton. 