



Summer Pineapple Cupcakes

How cute are these Summer Pineapple Cupcakes for the summer? They are very easy to make and taste delicious! The cupcakes have a topping of enchanted cream and are decorated with deco melts sprigs. Also a very fun activity to bake with kids!

Boodschappenlijstje



FunCakes Mix for Cake Brownie 500 g

F11195
€5.29



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Deco Melts -Green- 250g

F25140
€4.45



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



FunCakes Baking Cups White pk/48

F84100
€3.09



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35

Ingredients

- 500 g FunCakes Mix for Cake Brownie
- 150 g FunCakes Mix for Enchanted Cream®
- FunCakes Deco Melts Green
- FunCakes Food Colour Gel Yellow
- 50 gram butter
- 100 ml milk
- 100 + 105 ml water
- 3 eggs

Benodigdheden

- FunCakes Decorating Bags 41 cm pk/10
- FunCakes Baking Cups White pk/48
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Recipe Right® 12 Cup Muffin Pan
- Baking paper

Step 1: Bake the cupcakes

Preheat the oven to 180°C (hot air oven 160°C) and process the ingredients at room temperature. Then make the batter with 500 grams of the FunCakes Mix for Cake Brownies as shown on the package. Divide the FunCakes Baking Cups into the muffin pan and place the batter into the baking cups with an (ice cream) spoon (fill about halfway). Bake the cupcakes in the oven for about 20-25 minutes until done. Let the cupcakes cool well after baking!

Step 2: Melt the FunCakes Deco Melts

Put some of the FunCakes deco melts in a heatproof bowl and melt in the microwave at up to 500W. Stir the melts well every 15-20 seconds. Stop heating once the melts are almost completely melted (small pieces still visible). Keep stirring until the melts are completely smoothly melted.

Step 3: Make the pineapple sprigs

Put the melted deco melts in a piping bag and cut off a small tip. Make the sprigs of pineapple on a baking sheet and then let it harden.

Step 4: Make the FunCakes Enchanted Cream

Next, make 150 grams of the FunCakes Mix for Enchanted Cream as directed on the package. Then add a few drops of the food colour gel yellow and stir gently, until the desired shade of yellow is achieved. Place the nozzle 1M in a piping bag and then fill with the yellow enchanted cream.

Tip: Add a FunCakes Flavor paste of your choice, for a delicious flavor in the enchanted cream!

Step 5: Decorate the pineapple cupcakes

Hold the piping bag straight over the cupcake and make a nice tuft by spiraling the piping bag from the inside out while piping. Then finish the pineapple cupcakes with the deco melts sprigs.

Step 6: Enjoy your delicious Summer Pineapple Cupcakes!