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Tropical mango cupcakes

These delicious mango cupcakes will bring you back to paradise! The mango is not only in and on the buttercream, it is also added to the batter of the cupcakes, which makes you want to go back to that tropical beach if you're eating these cupcakes.

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FunCakes Mix for Buttercream 1kg

F10560
€6.36



FunCakes Mix for Cupcakes 500g

F10105
€4.55

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FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Flavour Paste Mango 120g

F56265
€5.99

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Other materials for 18 cupcakes:

- 250 gram unsalted butter
- 5 eggs (approx. 250 gram)
- 200 ml water
- 250 gram unsalted butter
- 2 ripe mangoes

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C).

Cut 1½ mango into small pieces and the other half in some large pieces for decoration.

Add 200 ml of water to 200 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 and 5 eggs on low speed in 4 minutes to a smooth batter. Stir 3 tablespoons of the small mango pieces through the batter and a bit of mango flavour.

Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in approx. 18-20 minutes. Let them cool down.

Beat 250 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 rest of the small pieces mango (they need to be really small, otherwise they won't fit through the tip) and some mango flavour. Beat to a smooth buttercream (approx. 10 minutes).

Place tip 1M in a decorating bag and fill this with the cream. Pipe beautiful swirls on the cupcakes

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and decorate them with the large pieces of mango.