



Pineapple flower cupcakes

Impress everyone with these beautifully decorated cupcakes. And the best thing is, they may seem complicated to make, they are in fact ready in a jiffy.

Boodschappenlijstje



House of Marie Baking Cups Foil Silver
pk/24

HM2019

€3.39



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733

€3.85



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118

€10.49

Other materials:

- 250 gram soft unsalted butter
- 5 eggs
- 1 fresh pineapple
- 100 ml milk
- 100 ml water

Preheat the oven to 90°C (convection oven 70°C). Peel the pineapple, cut it with a sharp knife in thin slices and place them on a baking plate covered with two layers of baking paper. Dry the pineapple slices in the oven for an hour, turn them around and dry for another hour. Then put them in the muffin pan, press a bit and leave them in de pan for the whole night to make sure they stay in shape.

For the cupcakes preheat the oven to 180°C (convection oven 160°C). Fill the muffin pan with the silver baking cups. Prepare 500 gram of Mix for Cupcakes as indicated on the package or in [this basic recipe.](#)

Then add to taste some pineapple flavouring, fill the baking cups with the batte rand bake the cupcakes for approx. 20 minutes. Let them cool down completely afterwards. Now prepare 150 gram of Enchanted Cream as indicated on the package or in [this basic recipe.](#)

Fill a decorating bag with tip #1M and make nice rosettes on the cupcakes which you decorate with the pineapple flower.