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Apple pie cupcakes

An apple pie in a new version, that are these delicious cupcakes! Great with a cup of tea or coffee, or serve them during a birthday party or as part of a high tea. Success guaranteed.

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€10.69



House of Marie Baking Cups Polkadot
Red pk/48

HM0114
€3.39



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Mix for Cupcakes 1kg

F10505
€6.75

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FunCakes Decorating Bags 41cm pk/10

F85110

€3.89

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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 apples
- Cinnamon
- Raisins as desired

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

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.

Wash the apples and cut them into small pieces. Mix the apple pieces with some raisins and some cinnamon in a bowl.

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. 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 apple pie flavour and beat to a smooth buttercream (approx. 10 minutes).

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

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and decorate them with small strokes of apple and a pinch of cinnamon.