

de leukste taarten shop



Halloween Splash Cupcakes

Frighten your guests at your Halloween party with these spooky cupcakes! These Halloween Splash Cupcakes are made from the FunCakes Mix for Cupcakes and decorated with black buttercream. Splash it on afterwards with the FunCakes Choco Drip and make it a spooky party!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Food Pen Grape Violet

F45545
€3.25



FunCakes Food Pen Pink

F45525
€3.25

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FunCakes Food Colour Gel Black 30g

F44105
€2.92



FunCakes Food Pen Primary set/5

F45600
€11.75



FunCakes Choco Drip Orange 180g

F54295
€9.19



FunCakes Flavour Paste Tonka Bean
100g

F56345
€6.11



FunCakes Sugar Paste Decorations
Skulls set/8

F50240
€3.55



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



House of Marie Baking Cups Foil Black
pk/24

HM1333
€3.45

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Ingredients

- FunCakes Mix for Cupcakes 500 gr
- FunCakes Mix for Buttercream 200 g
- FunCakes Flavour Paste Tonka Bean
- FunCakes Choco Drip Purple
- FunCakes Choco Drip Hot Pink
- FunCakes Choco Drip Royal Blue
- FunCakes Choco Drip Spring Green
- FunCakes Choco Drip Orange
- FunCakes Food Colour Gel Black
- FunCakes Sugar Paste Decorations Skull Set/8
- FunCakes Edible Pen Primary Colours Set/5
- FunCakes Edible Pen Purple
- FunCakes Edible Pen Pink
- 500 gr unsalted butter
- 200 ml water
- 5 eggs (approx. 250 g)

Supplies

- FunCakes Decorating Bags
- Wilton Decorating Tip #1M Open Star
- Wilton Recipe Right® Muffin Baking Pan 12 cupcakes
- House of Marie Baking Cups Black



Ideally, you should make the black buttercream a day in advance.

Step 1: Make the black buttercream

Make 200g of the FunCakes Mix for Buttercream with 200ml of water and finish with 250g of soft unsalted cream butter, as indicated on the package. Flavour the buttercream with the FunCakes Flavour Paste Tonka Bean and colour black with the FunCakes Food Colour Gel Black. Set aside overnight to allow the colour to soak into the buttercream.

Step 2: Colour the skulls

Colour the skulls with FunCakes' edible markers. Do this at your own discretion and make them as scary as you'd like!

Step 3: Make the cupcakes

Preheat the oven to 180°C (convection 160°C) and divide the baking cups between the muffin baking pan. Make 500g of the FunCakes Mix for Cupcakes, as indicated on the package. Divide the batter among the baking cups and bake the cupcakes for about 19-23 minutes until light brown.. After baking let them cool on the countertop. Bake again if necessary if you have any batter left over.

Step 4: Decorate the cupcakes

Mix the black buttercream well with a mixer and put it in a piping bag with nozzle #1M. Pipe nice tufts onto the cupcakes and leave to set in the fridge for an hour.



Step 5: Make the splashes on the cupcakes

Melt the FunCakes Choco Drips according to instructions on the packaging in the microwave and drizzle each colour over the cupcakes. Finally, decorate the cupcakes with a coloured skull.

Step 6: Enjoy these delicious Halloween Splash Cupcakes or hand out as treats!

This recipe was made possible by FunCakes.