



After eight cupcakes

These cupcakes are great as a dessert after a great meal with friends and family! Instead of serving a regular after eight chocolates with the coffee you can now serve these fantastic mint chocolate cupcakes!

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€10.49

Other materials for 18 cupcakes:

- 3 eggs (approx. 150 gram)
- 70 gram unsalted butter
- 135 ml water
- 100 ml water
- 100 ml milk
- After eight chocolates

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Chop the candy melts into small pieces.

Mix 640 gram mix for Brownies, 3 eggs, 70 gram butter and 135 ml water on low speed to a smooth batter. Stir the chopped candy melts through the batter, keep some aside for decoration (approx. 20 gram). Line a muffin pan with paper baking cups, use an ice-cream scoop to fill the cups with batter. Bake the cupcakes in approx. 20 minutes (please note, this can be different per oven). Let them cool down.

Mix 150 gram mix for Enchanted Cream, 100 ml milk and 100 ml water for 3 minutes at high speed. Add the green mint flavour at your own taste. At last stir the remaining chopped candy melts true the cream.

Place tip 1A in a decorating bag and fill this with cream. Pipe beautiful swirls on the cupcakes and decorate them with the chopped candy melts and the after eight chocolates.