



Unicolour Cupcakes

Make unicolour cupcakes for a stunning effect!
Give the Enchanted Cream dots the same colour
as the baking cups and finish it off with sprinkles.

Boodschappenlijstje



House of Marie Baking Cups Turquoise
pk/48

HM4716
€3.35



Wilton Recipe Right Muffin Pan

03-3118
€8.39

Other materials:

- 250 gram soft unsalted butter
- 5 eggs
- 250 + 100 ml water
- 100 ml milk

Preheat the oven to 180°C (convection oven 160°C). Divide the baking cups over the muffin pan. Mix 100 gram FunCakes mix for Crème Patisserie with 250 ml water and put it in a piping bag. Mix 500 gram FunCakes mix for Cupcakes, 5 eggs and 250 gram soft butter in 4 minutes to a smooth batter. Fill the baking cups for 2/3 with batter. Cut a tip of the piping bag with crème patisserie and pipe some into each cupcake. Bake the cupcakes in 18-20 minutes. Let the cupcakes cool down outside the pan.

Prepare 150 gram FunCakes mix for Enchanted Cream as described on the packaging or in this [basic recipe](#). Add a drop of turquoise colouring. Put this in a piping bag with decorating tip 1M and pipe nice dots on top of the cupcakes. Decorate with some discomix sprinkles.

Tip: bake cupcakes in different colours of baking cups. Give each Enchanted Cream dot the same colour as the baking cup. You can use different piping tips. Decorate with various sprinkles.