



Santa Hat Cupcakes

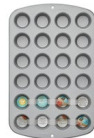
These cute Santa hat cupcakes are made with strawberries! The cupcakes are very suitable as a delicious treat with some coffee or tea. Very nice to make the cupcakes together with your children.

Boodschappenlijstje



House of Marie Mini Baking Cups Red Velvet pk/60

HM1982
€3.35



Wilton Recipe Right® 24 Cup Mini Muffin Pan

03-0-0017
€12.39



Patisse Disposable Decorating bags 41, 24 pieces

02435
€5.85



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Nonpareils White 80 g

F51515
€2.65



FunCakes Icing Sugar 900 g

F10545
€5.49

Other materials for approx. 20 mini cupcakes:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- 300 ml unbeaten cream
- 2 sachets klopfix
- Strawberries

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram cupcake mixture, 250 gram butter and 5 eggs. Mix this in 4 minutes on low speed to a smooth batter. Line the baking cups in a mini muffin pan, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes for approx. 18-20 minutes. Let them cool down after baking. In the meanwhile, wash the strawberries and remove the crowns.

Beat 300 ml cream with 4 tablespoons icing sugar and the klopfix to a solid mass. Cut the bottom of the decorating bags (make sure that they are big enough for the tip). Put in every bag a tip and fill these with the cream.

Spray with the decorating bag with tip 1A on every cupcake a lovely round. Carefully press the strawberry on top. Spray with the bag with tip 18 a border along the bottom of the strawberry and a small swirl on top of the strawberry. Sprinkle some nonpareils over the border and the top.