



## Cupcakes with Freeze Dried Fruit

These delicious cupcakes are filled and decorated with FunCakes Freeze Dried Fruits. Freeze dried fruit is a healthy and delicious way to add flavor and color to your baking. So there are no additives, colorings, flavorings or preservatives added to this. Perfect to use in your bakings! The cupcakes are made from FunCakes Mix for Cupcakes, topped with enchanted cream and decorated with dried fruit. Very easy to make and definitely worth a try!

## Boodschappenlijstje



FunCakes Mix for Enchanted Cream®  
450g

F10130  
€5.88



FunCakes Mix for Cupcakes 500g

F10105  
€3.64



FunCakes Mix for Cake Brownie 500g

F11195  
€4.23



FunCakes Decorating Bags 46cm pk/10

F85120  
€4.09



FunCakes Baking Cups White pk/48

F84100  
€3.09



Wilton Decorating Tip Open Star #1M

02-0-0151  
€1.88



Wilton Recipe Right Muffin Pan

03-3118  
€10.49

## Ingredients

- FunCakes Mix for Cupcakes 250 gr
- FunCakes Mix for Cake Brownie 350 gr
- FunCakes Mix for Enchanted Cream® 150 gr
- FunCakes Flavour Paste Whipped Cream
- FunCakes Freeze Dried Fruit Raspberry Crunch
- FunCakes Freeze Dried Fruit Banana Cubes
- FunCakes Freeze Dried Fruit Red Currant Crunch
- 175 ml water
- 165 g unsalted butter
- 100 ml milk
- 4,5 eggs (approx. 225 g)

## Supplies

- FunCakes Decorating Bags 46 cm pk/10
- FunCakes Baking Cups White pk/48
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Recipe Right® 12 Cup Muffin Pan

## Step 1: Make the cupcake batter

Preheat the oven to 180°C (hot air oven 160°C) and divide the cupcake baking cups between the Wilton Muffin Pan.

Make 250 grams of the FunCakes Mix for Cupcakes as directed on the package. Add some of the FunCakes Freeze Dried Fruit Red Currant Crunch through the batter.

Then make 360 grams of the FunCakes Mix for Cake Brownie as directed on the package. Add some of the FunCakes Freeze Dried Fruit Banana Blocks through the batter.

## Step 2: Bake the cupcakes

Fill the cupcake baking cups with the batter and bake the cupcakes for about 19-23 minutes until done. Let cool well on the counter after baking.

## Step 3: Make the enchanted cream

Make 150 grams of the FunCakes Mix for Enchanted Cream as directed on the package, then add some of the FunCakes Flavouring Paste Whipped Cream. Do this to your own liking. Do you think the flavor is not good enough? Then stir in more flavour paste!

## Step 4: Decorate the cupcakes

Fill a piping bag with nozzle #1M with the enchanted cream and pipe tufts on the cupcakes. Finally,



sprinkle the different kinds of FunCakes Freeze Dried Fruit on top.

**Step 5: Enjoy these delicious Cupcakes with Dried Fruit!**

*This recipe was made possible by FunCakes.*