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Cappuccino Cupcakes

Love chocolate and cappuccino? Than these cupcakes are perfect for you! The base of the cupcakes is made of the FunCakes mix for Cupcakes and cocoa powder.

Boodschappenlijstje



House of Marie Baking Cups Polkadot Red pk/48

HM0114
€3.39



FunCakes Mix for Buttercream 500g

F10125
€5.09



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FunCakes Mix for Cupcakes 500g

F10105
€4.55

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FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

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Other materials:

- 400 gram butter
- 5 eggs (approx. 250 gram)
- 3 tablespoons cocoa powder
- 125 ml water
- Maltesers

All the ingredients need to be at room temperature. This recipe is for 20-24 cupcakes. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter, 5 eggs and 3 tablespoons cocoa powder on low speed in 4 minutes to a smooth batter. Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18-20 minutes.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Add three teaspoons of cappuccino flavouring. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Place tip 1M in a decorating bag and fill this with the buttercream. Pipe lovely swirls on the cupcakes and decorate them with the maltesers.

Made possible by Renshaw.

