Blue Curacao Cupcakes 18+

Getting ready for a night with your friends? Surprise them with these delicious chocolate cupcakes with Blue Curacao Enchanted Cream. A delicious, fresh and summery surprise.

Boodschappenlijstje

FunCakes Mix for Cake Brownie 500 g

F11195
€5.29

FunCakes Mix voor Enchanted Cream® 450 g

F10130
€7.35

Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49

Wilton Versa-Tools Mix & Pour Spoon

02-0-0001
€7.11

House of Marie Baking Cups Foil Silver pk/24

HM2019
€3.39

Patisse Silicone Baking Brush

P10312
€1.99

Ingredients

- FunCakes Mix for Cake Brownie 500 gr
- FunCakes Mix for Enchanted Cream® 200 gr
- 4 eggs
- 180 g soft unsalted butter
- 150 ml water
- 100 ml Blue Curacao
- Ice spoon
- Silicone brush
- Lime

Supplies

- Wilton Versa-Tools Mix & Pour Spoon
- Wilton Recipe Right® 12 Cup Muffin Pan
- House of Marie Baking Cups Foil Silver pk/24
- Patisse Silicone Baking Brush

Step 1: Make the cupcakes

Make sure all the ingredients are at room temperature. Preheat the oven to 160°C. Mix 360 gram mix for brownies, 2 eggs, 40 gram butter and 75 ml water in a bowl. Beat the mixture in 3 minutes to a smooth batter. Line a muffin pan with paper baking cups. Fill a decorating bag with the batter and cut of the top. Fill the cups with the batter. Bake the cupcakes in approx. 25 minutes. Let them cool down on a cooling grid.

Step 2: Make the enchanted cream

Put 200 g FunCakes mix for Enchanted Cream with 125 ml water, 75 ml Blue Curacao and a drop of FunCakes Edible FunColours gel Royal Blue in a mixing bowl and mix this on a high speed in 3 minutes to a firm cream. Sprinkle the remaining Blue Curacao on the top of the cupcakes with the silicone brush.

Step 3: Start decorating

Put the Enchanted Cream in a FunCakes decorating bag with Wilton open star Decorating tip #1M and squirt beautiful rosettes on top of the cupcakes. Decorate them with a small slice of lime.

Step 4: Enjoy these fresh and delicious Blue Curacao Cupcakes!