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Little carrot delight cupcakes

Make cute mini carrot cakes with this delicious recipe! The carrot cupcakes are decorated with a sweet mascarpone buttercream and a homemade marzipan carrot.

Boodschappenlijstje



House of Marie Baking Cups Orange
pk/48

HM0046
€3.39



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Marzipan Grass Green 250g

F28115
€4.19

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FunCakes Marzipan Sunset Orange
250g
F28140
€4.19



FunCakes Decorating Bags 41cm pk/10
F85110
€3.89

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Other materials for 20 cupcakes:

- 80 ml water
- 3 eggs (approx. 150 gram)
- 140 gram vegetable oil
- 150 gram grated carrots
- 60 gram chopped pecan nuts
- 200 ml water
- 250 gram unsalted butter
- Icing sugar to roll out on

Add 200 ml of water to 200 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Preheat the oven to 175°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 500 gram of the mixture with 80 ml of water, 3 eggs, 150 ml of vegetable oil and 150 gram of grated carrot. Mix together for 5 minutes and stir the chopped pecan nuts through the batter.

Line a muffin pan with paper baking cups, use an ice-cream scoop to fill the cups with batter. Bake the cupcakes in approx. 18-20 minutes.

Beat 250 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 a bit of mascarpone flavour and beat to a smooth buttercream (approx. 10 minutes).

Place tip 1M in a decorating bag and fill with the buttercream. Pipe beautiful rosettes on the cupcakes.

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Knead the orange marzipan well and make carrots of it. Knead the green marzipan well and roll this out on some icing sugar. Cut out leaves with the calayx cutter, fold them together and place them behind the carrots. Place the marzipan carrots on the swirls!