



Recipe for Cola Cupcakes

With the cola flavouring paste of FunCakes you give creams and cakes a delicious cola taste. With this cupcake recipe you make chocolate cupcakes with a topping of cola enchanted cream.

Boodschappenlijstje



House of Marie Baking Cups Foil Red -
pk/24

HM1319
€3.39



House of Marie Baking Cups Foil Black -
pk/24

HM1333
€3.39



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49

Other materials for cola cupcakes:

- 3 eggs
- 70 gram soft unsalted butter
- 135 + 100 ml water
- 100 ml milk
- Bag of candy cola bottles
- Red straws

Preheat the oven to 180°C (convection oven 160°C). Divide the baking cups over the pan. Prepare 150 gram of FunCakes mix for Enchanted Cream and 640 gram of FunCakes mix for Brownies as indicated on the package or in the basic recipes for enchanted cream and brownies. Bake the brownies in 20 minutes, remove them from the pan and let them cool down on the countertop.

Flavour the enchanted cream with the flavour paste. Place the tip in the bag and pipe rosettes on the cupcakes. Cut the straws in half and stick them in the swirls. Decorate the swirls with the candy bottles.

Number of cupcakes: approx. 16 cupcakes.

Made possible by FunCakes