



Halloween cupcakes

Surprise family and friends at the most scary party of the year with delicious homemade cupcakes. The cupcakes in this FunCakes recipe are easy to make.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Nonpareils Orange 80g

F51510
€2.65



FunCakes Nonpareils Black 80g

F51545
€2.65



FunCakes Nonpareils Purple 80g

F51500
€2.65



FunCakes Food Colour Gel Purple 30g

F44120
€3.55



FunCakes Food Colour Gel Orange 30g

F44145
€3.55



House of Marie Baking Cups Black pk/48

HM0039
€3.35



Patisse Disposable Piping Bags 41cm pk/24

02435
€5.85



Wilton Recipe Right Muffin Pan

03-3118
€8.39

Other materials for 20 pieces:

- 250 gram unsalted butter
- 5 eggs (approx. 250 gram)
- 300 gram unsalted butter
- 250 ml water
- Bowls

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C).

Add 250 ml of water to 205 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs 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 approx. 18-20 minutes and let them cool down on a grid.

Beat 300 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. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Divide the buttercream in three portions. Leave one portion white and colour the other portions purple and orange. Place the tips in the decorating bags and fill them each with one colour cream.

Pipe swirls on the cupcakes and decorate them with the sprinkles and the figures.

Made possible by FunCakes.