



Christmas Cupcakes with a swirl

Make beautiful cupcakes with a swirl for Christmas. You can easily make the swirl yourself by using the FunCakes mix for buttercream. Make the swirl on the cupcakes, baked with the cupcake mix from FunCakes. Use your imagination and decorate the cupcakes with different kinds of non pareils for a festive effect! Delicious as a treat.

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€8.92



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Nonpareils Christmas 80 g

F51620
€2.65



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.22

Other materials:

- 150 ml water
- 250 gram soft butter

Prepare the dough for 24 cupcakes, following the instructions on the packages of the FunCakes mix for Cupcakes. Use half of the ingredients if you want to make 12 cupcakes. Divide the dough, using an ice scoop or two tablespoons, in the baking cups until they're half full. Bake the cupcakes for approx. 18 minutes at 175-180 degrees, until they're golden-brown.

For the swirls, mix 150 gram mix for Buttercream and 150 ml water with a whisk until a lobed mix has formed. Leave this mix in a place on room temperature for at least an hour. Stir or mix the butter until it's light and creamy. Then add the lobed mix with the butter and whisk everything together until a firm cream has formed. You can add color and flavor as you wish.

Attach tip 1M to the icing bag, and fill it up with the mix. Place the buttercream dots on the cupcakes. Sprinkle the swirls with nonpareils sprinkles for a festive effect!

This recipe is made possible by FunCakes.