Delicious scary cupcakes

Make delicious scary cupcakes with this recipe from FunCakes. Serve the cupcakes at a Halloween theme party!

Boodschappenlijstje

FunCakes Mix for Cupcakes 500g

F10105
€3.64

FunCakes Mix for Cake Brownie 1kg

F10525
€6.76

FunCakes Mix for Buttercream 500g

F10125
€4.07

FunCakes Food Colour Gel Orange 30g

F44145
€2.84

FunCakes Food Colour Gel Purple 30g

F44120
€2.84

FunCakes Nonpareils Black 80g

F51545
€2.12

FunCakes Nonpareils Purple 80g

F51500
€2.12

FunCakes Nonpareils Orange 80g

F51510
€2.12

Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

Patisse Disposable Piping Bags 41cm pk/24

02435
€5.85

House of Marie Baking Cups Black pk/48

HM0039
€3.35

Wilton Recipe Right Muffin Pan

03-3118
€10.49

Other materials for 20 cupcakes:

- 2 eggs (approx. 100 gram)
- 40 gram unsalted butter
- 75 ml water
- 125 gram butter
- 2½ egg
- 250 ml water
- 300 gram unsalted butter

All the ingredients need to be at room temperature. Preheat the oven to 200°C (convection oven 180°C).

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

Put the ingredients for the brownie (360 gram mix, 2 eggs, 40 gram butter and 75 ml water) in a bowl and mix it to a smooth batter. Do the same with the ingredients for the cupcakes (250 gram mix, 125 gram butter and 2½ egg) and mix this to a smooth batter and colour it orange.

Place the baking cups in the muffin pan and fill them first with the brownie batter and then with the cupcake batter. Bake the cupcakes in approx. 18-20 minutes ready 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. Add the whipped cream flavour and beat to a smooth buttercream (approx. 10 minutes).

Divide the buttercream into two parts, make sure that one portion is much larger than the other one. Colour the largest part orange and the smaller part purple with the food colourings.

Fill a decorating bag with tip 1M with the orange cream and pipe swirls on the cupcakes. Fill another bag with the purple cream and pipe a little swirl on the swirls. Decorate them with nonpareils.

Made possible by FunCakes.