



Recipe fudge cupcakes

Decorate cupcakes with a swirl of enchanted cream choco and mini fudge cubes of FunCakes. This cupcake recipe is quick and delicious!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix for Enchanted Cream®
Choco 450 g

F10135
€7.49



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Decorating Tip #4B Open Star
Carded

02-0-0159
€2.35



House of Marie Baking Cups Craft
pk/48

HM4877
€3.35

Ingredients

- FunCakes Mix for Cupcakes 500g
- FunCakes Mix for Enchanted Cream Choco 450g
- 250g unsalted butter
- 5 eggs (approx. 250g)
- 100 ml water
- FunCakes Mini Fudge 65g
- FunCakes Mini Fudge Choco 65g

Supplies

- FunCakes piping bags
- Wilton Recipe Right® Muffin Baking Tray
- Wilton Nozzle #4B Open Star
- House of Marie Cupcake Molds Kraft

Step 1: Make the cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Mix 500 grams of FunCakes mix for Cupcakes, 250 grams of butter and 5 eggs for 4 minutes on low speed to a smooth batter. Divide the paper baking cups in a muffin baking pan and spoon the batter into the cups with an ice cream scoop (fill to about half). Bake the cupcakes in the oven for about 18-20 minutes until done. Let the cupcakes cool down.

Step 2: Prepare the Enchanted Cream Choco

Mix 75 grams of FunCakes mix for Enchanted Cream Choco with 100 ml of chocolate milk on high speed for 3 minutes. Put this in a piping bag with nozzle 4B.

Step 3: Decorate the cupcakes

Pipe tufts onto the cupcakes. Decorate with the mini fudge cubes.

Step 4: Enjoy a delicious Cupcake with Enchanted Cream Choco and Fudge!