



Recipe Flügel Cupcakes

The best combination ever: Après-ski Flügel Cupcakes with delicious Flügel buttercream. Make them for a nice winter evening with friends or family!

Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



House of Marie Baking cups Pink - pk/50

HM0060
€3.35



House of Marie Baking cups Yellow - pk/50

HM0053
€3.35



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79



Wilton Decorating Tip #1M Open Star Carded

02-0-0151
€2.35



Other materials:

- 5 eggs
- 500 gram soft unsalted butter
- 150 ml water
- 2 boxes of Flügel (10 pieces each box)

Preheat the convection oven to 160°C. Make 500 gram FunCakes cupcake mix as described on the packaging and put the baking cups in the muffing pan. Divide the batter over the baking cups and bake them for 18-20 minutes until they are golden brown. Let them cool down on the counter.

Prepare 200 gram FunCakes Mix for Buttercream with 150 ml water en 50 ml Flügel. Set this aside for an hour. After this, finish the buttercream with 250 gram soft unsalted butter as described on the packaging. Put the butercream in a piping bag with #1M tip and pipe roses on top of the cupcakes. Sprinkle pink and yellow confetti over the buttercream and put a flügel upside down in the cupcake (with the cap on).