



Chocolate chunks cupcakes

Chocolate and cupcakes are a delicious combination! By these cupcakes we have added chocolate chunks and pieces of snicker to the batter for a delightful chocolate flavour. The cupcakes are finished with a delicious swirl of caramel buttercream and a cookie.

Boodschappenlijstje



Wilton Standard Adaptor/Coupler

03-3139
€1.35



FunCakes Chocolate Chunks Dark 350g

F30135
€12.89



FunCakes Mix for Buttercream 500g

F10125
€4.07



Wilton Recipe Right Muffin Pan

03-3118
€8.39



FunCakes Mix for Cookies 500g

F10110
€3.80



FunCakes Chocolate Melts Dark 350g

F30105
€15.45



FunCakes Mix for Cupcakes 500g

F10105
€3.64

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- 2 Snickers
- 125 ml water
- 150 gram butter
- 150 gram butter
- 1 egg

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Add 100 gram chocolate chunks and pieces of Snicker to the 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.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 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, add the flavouring and beat to a smooth buttercream (approx. 10 minutes).

Place the coupler in the decorating bag and fill this with the cream. Pipe swirls on the cupcakes and decorate them with delicious cookie dipped in chocolate.

To make the cookies preheat the oven to 180°C (convection oven 160°C). Knead 500 gram mix, 150 gram butter and 1 egg to a firm dough. Let it stiffen in the fridge for at least 1 hour. Roll out the dough on a floured flat (0,3 cm thickness), cut out the cookies. Cut out 20 cookies of 1 by 6 cm and bake them in the middle of the oven for approx. 12 minutes until golden. Melt the chocolate melts au bain-marie or in the microwave and dip the cookies in the chocolate. Let them harden before you place them on the cupcakes.