



Milkshake cupcakes

With this recipe for milkshake cupcakes you can surprise your guest with delicious combinations of flavours! The flavour of the cupcakes and of the swirls are different, what makes them great.

Boodschappenlijstje

	FunCakes Mix voor Enchanted Cream® 450 g F10130 €6.25		FunCakes Mix for Cupcakes 500 g F10105 €3.87
	PartyDeco Paper Straws Light Pink pk/10 SPP9-081 €0.64		Wilton Recipe Right® 12 Cup Muffin Pan 03-3118 €8.92
	House of Marie Baking cups Yellow - pk/48 HM0053 €2.85		FunCakes Food Colour Gel Leaf Green 30 g F44130 €3.02
	FunCakes Flavour Paste Passion Fruit 120g F56275 €5.01		FunCakes Food Colour Gel Yellow 30 g F44115 €3.02
	FunCakes Flavour Paste White Choco 100g F56110 €5.14		FunCakes Flavour Paste Mango 120g F56265 €5.01
	FunCakes Flavour Paste Coconut 100 g F56135 €4.97		FunCakes Food Colour Gel Pink 30 g F44110 €3.02
	FunCakes Flavour Paste Strawberry 120g F56220 €5.01		

Other materials:

- 5 eggs (approx. 250 gram)
- 250 gram unsalted butter
- 100 ml water
- 100 ml milk
- Shredded coconut

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Line a muffin pan with paper baking cups. Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter.

Divide the batter into three portions. Portion one: stir the white chocolate flavour and the chocolate chunks true the batter and fill the pink cups with the mixture. Portion two: stir the coconut flavour true the batter and fill the green cups with the mixture. Portion three: leave this natural and fill the yellow baking cups with the batter. Bake the cupcakes in approx. 18-20 minutes.

Mix 150 gram mix, 100 ml milk and 100 ml water for 3 minutes at high speed. Divide the cream into three portions.

Take the pink baking cups. Colour a portion soft pink and add the strawberry flavour. Fill a decorating bag with tip 1M with the cream and pipe swirls on the cupcakes. Decorate them with a pink straw and some mini hearts.

Take the yellow baking cups. Stir true a portion the mango and passion fruit flavour. Add a bit of yellow icing colour and stir. Fill a decorating bag with tip 1M with the cream and pipe swirls on the cupcakes. Decorate them with a yellow straw and yellow nonpareils.

Take the green baking cups. Stir true a portion the lemon flavour. Add a bit of green icing colour and stir. Fill a decorating bag with tip 1M with the cream and pipe swirls on the cupcakes. Decorate them with a green straw and some shredded coconut.