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Red Velvet Cupcakes

These red velvet cupcakes are too tasty and they look incredible too! The base of the cupcakes consists of the FunCakes Baking Mix for Red Velvet Cake and a delicious buttercream topping (use as much as you like). When the base is ready you can fully enjoy the decoration. This recipe is based on 10-12 delicious cupcakes!

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Nonpareils Red 80g

F51540
€2.28



FunCakes Sugar Decorations Heart Red set/8

F50205
€2.15



Wilton Recipe Right Muffin Pan

03-3118
€10.69

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Patisse Foldable Cooling Grid Stainless Steel 46x32cm

P01323
€12.25



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



Wilton Decorating Tip Petal #104

02-0-0136
€1.65



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Round #1A

02-0-0166
€2.35



Wilton Decorating Tip Open Star #032

02-0-0155
€1.69

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Necessities for Red Velvet Cupcakes:

- [Wilton Recipe Right® Muffin Baking Pan 12 cupcakes](#)
- [330 gram FunCakes Bakmix for Red Velvet Cake](#)
- [200 gram FunCakes Mix for Buttercream](#)
- [FunCakes Baking Cups White](#)
- [FunCakes Sugar Decorations Heart Red](#)
- [FunCakes Musketzaad Rood](#)
- [FunCakes Disposable Decorating Bags 30 cm](#)
- [Wilton Decorating Tip #032 Open Star](#)
- [Wilton Decorating Tip #1M Open Star](#)
- [Wilton Decorating Tip #1A Round](#)
- [Wilton Decorating Tip #018 Open Star](#)
- [Wilton Decorating Tip #4B Open Star](#)
- [Wilton Decorating Tip #104 Petal](#)
- [Patisse Cake Grid Non-stick](#)
- 2 eggs
- 65 ml (55 grams) of vegetable oil
- 330 ml of water
- 200 grams of monchou
- Ice cream scoops spoon

Step 1 Preparation Red Velvet Cupcakes

Preheat the oven to 175 degrees (convection oven 160 degrees) and divide the paper baking cups over the muffin tin. There is enough batter for approximately 10 to 12 delicious cupcakes!



Step 2 Make the Red Velvet Cupcakes batter

Mix the 200 gram FunCakes Mix for Buttercream with 200 ml water. Then start with the FunCakes Mix for Red Velvet Cake. You mix this with the eggs, vegetable oil and 130 ml water. When the batter is ready you can fill the baking cups! Tip: use an ice cream scoop for this. Once filled, bake the cupcakes for 20-25 minutes. Remove them from the baking tin and let them cool on a cooling grid.

Step 3 Finish the buttercream

Finish the buttercream as indicated on the package and mix the 200 grams of monchou through it. Divide the decorating tips over different decorating bags and put some cream in each decorating bag. Decorate the cupcakes as you like it with the different decorating tips and the red hearts and red musket. It's your party!