



Caramel crème brûlée cupcakes

Do you love caramel and crème brûlée? Than this recipe for caramel crème brûlée is perfect for you! The cupcakes are made of the FunCakes mix for Cupcakes.

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€10.69



House of Marie Baking Cups Foil Gold pk/24

HM2026
€3.45



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



FunCakes Mix for Crème Pâtissière 500g

F10150
€6.25



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cupcakes 500g

F10105
€4.55



Wilton Standard Adaptor/Coupler

03-3139
€1.35



FunCakes Sugar Strands Metallic Gold 80g

F52175
€5.65



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Flavour Paste Crème Brûlée 100g

F56125
€5.99

Other materials:

- 5 eggs size L (approx. 250 gram)
- 250 gram unsalted butter
- 250 ml water
- 250 gram unsalted butter
- 375 ml water
- 200 gram granulated sugar
- Water
- Heavy saucepan

Make sure all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter.

Prepare the mix for custard cream according to the instructions on the package. Fill a decorating bag with the cream and cut off the top. Press the decorating bag with the cream in the middle of the batter in the baking cup and fill this until the batter reaches just under the edge of the cup. Bake the cupcakes in the preheated oven for approx. 18-20 minutes. Let them cool down on a cooling grid.

Fill the saucepan with the sugar and some water. Let the sugar melt. It is bubbling and turning brown. Let it reduce a little, but don't let it become too brown, because then the sugar taste bitter! Place a slice of baking paper on the counter and slightly spread cooled sugar mass on the paper and let it harden.

Finish the buttercream. Beat 300 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. Add the flavouring to the mixture. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Place the coupler in the decorating bag and fill this with the buttercream. Start at the outer ring and work from the inside up while turning. Decorate them with some sugar strands and a piece of cooled down caramel.