



Margarita cupcakes

Make delicious margarita cupcakes with this recipe from Wilton! We have added a flavouring to the cupcake batter for a delicious flavour. The swirls are made of buttercream icing.

Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Baking Cups White pk/500

F84260
€12.55



FunCakes Baking Cups Grass Green
pk/48

F84145
€3.19

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)

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 a bit of flavouring and mix it well. Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18-20 minutes.

Prepare the buttercream icing according to the instructions on the package. Add the rose colouring and mix it well. Place tip 1M in a decorating bag and fill this with the buttercream.

Pipe swirls on the cupcakes, sprinkle some sparkling sugar on top and place a straw in the swirl.



Made possible by Wilton.