



Pineapple cupcakes

This *pull apart* pineapple exists of delicious pineapple cupcakes with buttercream and sprinkles. Nice for a tropical sweet table!

Boodschappenlijstje



Wilton Recipe Right® 24 Cup Mini Muffin Pan

03-0-0017
€10.53



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Decorating Bags 30 cm pk/10

F85100
€2.68



FunCakes Food Colour Gel Bright Green 30 g

F44155
€3.02



FunCakes Flavour Paste Pineapple 120 g

F56225
€5.01



Wilton Decorating Tip #022 Open Star Carded

02-0-0295
€1.44



House of Marie Mini Baking Cups Dark Green pk/60

HM7816
€2.85



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Nonpareils Yellow 80 g

F51530
€2.25



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.02



FunCakes Food Colour Gel Red 30 g

F44100
€3.02



FunCakes Mini Stars Yellow 60 g

F52245
€2.88



House of Marie Mini Baking Cups Yellow pk/60

HM5959
€2.85

Other materials:

- 5 eggs
- 500 gram soft unsalted butter
- 200 ml water

Preheat the oven top 180°C (convction oven 160°C). Prepare the 200 gram of FunCakes mix for Buttercream and 500 gram of FunCakes mix for Cupcakes as indicated on the packaging.

Place the green and yellow baking cups in the muffin pan. Divide the cupcake batter into the baking cups. Bake the cupcakes for 18-20 minutes and let them cool down on the kitchen counter.

Now add the FunCakes pineapple flavour paste to taste to the buttercream. Divide the cream in two portions and colour one portion green and the other one dark yellow. For the dark yellow, use yellow colour gel with a drip of red.

Fill two decorating bags with tip #22 and the buttercreams. Pipe little stars next to one another on all cupcakes. Decorate the yellow cupcakes with a mix of the yellow sprinkles. Place them on the table in the shape of a pineapple with leaves.

Made possible by FunCakes