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Gluten Free Cupcakes with Buttercream

These Gluten Free Cupcakes with Buttercream are completely gluten free and so delicious! The cupcakes are made with FunCakes Mix for Cupcakes Gluten Free and decorated with blueberries. Perfect for those who eat gluten free.

Boodschappenlijstje



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Recipe Right Muffin Pan

03-3118
€10.69

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House of Marie Baking Cups Craft
pk/48

HM4877
€3.39



Ingredients

- FunCakes Mix for Cupcakes Gluten Free 500 g
- FunCakes Mix for Buttercream Gluten Free 200 g
- 490 g unsalted butter
- 5 eggs (approx. 250 g)
- 200 ml water
- Leaves of mint
- Blueberries

Supplies

- FunCakes Decorating Bags
- Wilton Recipe Right® Muffin Pan
- Wilton Decorating Tip #1M
- Wilton Cooling Grid
- House of Marie Baking Cups Kraft

Step 1: Bake the gluten free cupcakes

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 g FunCakes Mix for Cupcakes Gluten Free as indicated on the package. Line a muffin pan with paper baking cups and half fill the cups with batter. Bake the cupcakes in the oven for approx. 18 - 20 minutes. Let the cupcakes cool down using a cooling grid.



Stap 2: Make the gluten free buttercream

Prepare 200 g FunCakes Mix for Buttercream Gluten Free as indicated on the package. Place decorating tip #1M in the decorating bag and fill this with the cream.

Step 3: Decorate the cupcakes

Pipe swirls on the cupcakes and decorate them with leaves of mint and blueberries.

Step 4: Enjoy these delicious Gluten Free Cupcakes with Buttercream!

This recipe is made possible by FunCakes.