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Chocolate cupcakes



Make delicious chocolate cupcakes with this recipe from Wilton! The cupcakes are perfect for every occasion, but specially for Valentine's day and Mothers' Day.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FunCakes Chocolate Melts Milk 350g

F30110
€9.69



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

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Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- 3 tablespoons cocoa powder
- Peeler slicer

All the ingredients need to be at room temperature. This recipe is for 20-24 cupcakes. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter, 5 eggs and 3 tablespoons cocoa powder 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. Bake the cupcakes in the preheated oven for approx. 18-20 minutes.

Melt approx. 120 gram candy melts in the microwave, in the chocolate melter or au bain-marie. Place the medium heart cutter on a baking plate. Place the smallest heart cutter in the centre of the heart. Fill an decorating bag with the melted candy melts en fill the heart with chocolate. Let this harden for approx. 10-15 minutes. Repeat to make more hearts.

Melt the remaining candy melts and pour this over a baking plate. Let the candy melts harden. Use a peeler slicer to slice of curls of chocolate.

Place tip 1M in a decorating bag and will this with the decorator icing. Pipe lovely swirls on the cupcakes and decorate them with a chocolate heart and some curls.

Made possible by Wilton. 