



Chocolate raspberry bomb

These chocolate cupcakes, made with the mix from FunCakes, are divine! The combination of chocolate and raspberry is delicious.

Boodschappenlijstje



House of Marie Muffin Cups Tulip
Brown pk/36

HM5638
€5.59



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49

Other materials for 18 cupcakes:

- 3 eggs (approx. 150 gram)
- 40 gram unsalted butter
- 135 ml water
- 200 ml water
- 250 gram unsalted butter
- 2 boxes of raspberries
- Sieve
- Spoon

Add 200 ml of water to 200 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 640 gram mix for brownies, 3 eggs, 40 gram butter and 135 ml water on low speed 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. Let them cool down.

Beat 250 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 a teaspoon of raspberry flavour and beat to a smooth buttercream (approx. 10 minutes).

Place tip 1M in a decorating bag and fill this with the cream. Pipe beautiful rosettes on the cupcakes with the cream.

Put the whole raspberries in the sieve, keep some aside for decoration. Push the raspberries through the sieve and collect the moist. You can discard the seeds. Give the raspberry juice some extra flavour with two tablespoons of icing sugar. Pour a tablespoon of raspberry juice on top of the swirl and decorate with a whole raspberry.