



Piñata cupcakes

These colourful piñata's contain a sweet surprise!
The cupcakes are a nice treat for a piñata themed birthday party.

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Disposable Decorating Bags
40cm pk/12

03-3102
€6.85

Other materials:

- 250 + 150 gram cream butter
- 5 eggs
- Apple corer
- Candies of choice
- 6 bowls

Preheat the oven to 180°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 125 gram FunCakes mix for Buttercream with 125 ml water. Mix 500 gram FunCakes mix for Cupcakes, 250 gram butter and 5 eggs on low speed for 4 minutes to a smooth batter. Place the baking cups in the muffin pan and fill the cups with batter. Bake the cupcakes in 20 minutes until golden. Let the cupcakes cool down outside the muffin pan. Make a hole in the middle of the cupcakes by using an apple corer. Fill the holes with candies.

Finish the buttercream as described on the packaging with 150 gram butter. Divide the buttercream over 6 bowls and tint them in these colours: yellow, orange, purple, pink, blue and green. Combine Violet and Rose for purple. Combine Burgundy and Red Red for pink. Combine Sky Blue and Teal for blue. Combine Leaf Green and Lemon Yellow for green. Place tinted buttercream in separate decorating bags fitted with tip 103. Pipe rows of ruffles and circles in different colours on top of the cupcakes.

Made possible by Wilton