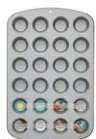




Espresso Mini Cupcakes

Bake these delicious mini espresso cupcakes and decorate them with hazelnut crunch. Easy to make and simply delicious!

Boodschappenlijstje



Wilton Recipe Right® 24 Cup Mini
Muffin Pan

03-0-0017

€12.39



FunCakes Mix voor Enchanted Cream®
450 g

F10130

€7.35



House of Marie Mini Baking Cups White
pk/60

HM0527

€3.25



FunCakes Mix for Cupcakes 500 g

F10105

€3.64



FunCakes Decorating Bags 41 cm
pk/10

F85110

€3.79



FunCakes Hazelnut Crunch 200 g

F54620

€5.55



Other materials:

- 2,5 eggs
- 125 gram soft unsalted butter
- 100 ml milk
- One small bag of espresso with one teaspoon of water

Work description:

Preheat the oven to 180°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 250 gram FunCakes Mix for Cupcakes together with the other materials on low speed for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups. Fill a piping bag with the batter, cut a small piece off of the end and fill 2/3 of the baking cups. Bake the cupcakes in the oven for approx. 18-20 minutes. Let them cool down completely outside the muffin pan. Make 75 gram of Funcakes Mix for Enchanted Cream as told on the packaging and mix it with the espresso. Put it in a decorating bag with decorating tip 1M and pipe nice swirls on top of the mini cupcakes. Decorate them with the hazelnut crunch.