



Turkish baklava cupcakes

With this FunCakes recipe you can make delicious Turkish baklava cupcakes! The baklava is made of filo pastry and off course nuts and honey. The cupcakes and the buttercream are made with the delicious mixes from FunCakes.

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



House of Marie Baking cups Polkadot Red - pk/50

HM0114
€3.35



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79

Other materials:

- 125 grams liquid honey
- 300 grams caster sugar
- 2½ teaspoon cinnamon
- 300 ml water
- 300 grams unsalted pistachios
- 300 grams walnuts
- 120 gram sugar
- 3 teaspoons cinnamon
- 300 gram butter (in parts)
- Lemon zest (from the peel)
- 450 grams of filo pastry
- 250 grams butter
- 5 eggs (approx. 250 gram)
- 150 grams unsalted butter

Preheat the oven to 160°C (convection oven). Mix 300 grams caster sugar, 125 gram honey, 2½ teaspoon cinnamon and 300 ml water in a pan. Heat the pan and stir the syrup until the sugar is dissolved. Let this cook for approx. 20 minutes. Add a bit of lemon zest to bring some flavour to the syrup. Strain the liquid from the syrup and set it aside.

Chop the nuts and grate them. Mix the nuts, 120 grams sugar and the lemon zest in a bowl. Melt 300 gram butter on low heat. Lubricate the baking pan with the batter. First fill the pan with a layer of filo pastry, then a layer of the nut mixture and then a bit of melted butter. Finish with a layer of filo pastry. Repeat this until the pan is full. Coat the top layer with a bit of butter.

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs 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.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 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. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Fill a decorating bag with the buttercream and pipe swirls on the cupcakes. Decorate the cupcakes with a piece of baklava and some honey.



Made possible by FunCakes.