



Mini cakes with nonpareils

These beautiful mini cakes are off course made with the Mini Cake Pan Delectovals from Wilton. You can decorate the mini cakes with melted candy melts and red nonpareils. But there are off course many ways of decoration possible.

Boodschappenlijstje



FunCakes Nonpareils Red 80 g

F51540
€2.65



FunCakes Chocolate Melts Milk 350 g

F30110
€14.45



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



Silikomart Ice Cream Mini Chic

GEL05
€16.29

Other materials:

- 125 gram butter
- 3 eggs (approx. 150 gram)
- Baking paper

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mixture, 250 gram butter and 5 eggs. Mix this in 4 minutes on low speed to a smooth batter. Fill the in greased baking pan with the batter and bake the mini cakes in approx. 15-18 minutes.

Melt the dark cocoa candy melts, according to the instructions on the packages. If the candy melts are too thick, add some cocoa butter drops of dipping aid.

Dip the mini cakes for ½ in the melted melts and decorate them with the nonpareils. Let them chill to firm on with baking paper covered board or cake board, for approx. 10-15 minutes. Fill a decorating bag with the remaining candy melts and cut of the top. Decorate the mini cakes with stripes of melted candy and the nonpareils.

Made possible by Wilton. 