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Pearl cupcakes

These pearl cupcakes are easy to make with instructions in our recipe. First make the cupcakes, use the FunCakes mix for cupcakes. Then prepare the buttercream, with the handy mix from FunCakes. Spray a beautiful swirl on the cupcakes and decorate them with various kinds of pearls.

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€10.69

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Other materials:

- 500 gram butter
- 5 eggs (size M, approx. 250 gram)
- 200 ml water

All the ingredients need to be at room temperature. First bake the cupcakes. Preheat the oven to 180°C (convection oven 160°C). For 20-24 cupcakes put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approximately 18 minutes. Let the cupcakes cool down.

The swirls are made of buttercream. Add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 250 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream. For a firmer cream, add 150 ml of water to 200 grams of the mixture. Add the food color to the buttercream, mix this until it becomes pink. Repeat this until you have the desired color.

Place the tip in the decorating bag and fill this with the pink buttercream. Make a swirl by rotating the bag from the outside in. Finish the cupcakes with different kinds of sugar pearls.