



Recipe: Low sugar cupcakes with Enchanted Cream

These delicious cupcakes are made with the FunCakes low sugar mixes. This way you can enjoy a cupcake without consuming too much sugar. The purple violet and lavender really stand out because of the white Enchanted Cream.

Boodschappenlijstje



House of Marie Baking cups Jeans Blue
- pk/48

HM1524
€2.85



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€8.92

Other ingredients:

- 250 gram (unsalted) butter
- 5 eggs
- 100 ml water
- 70 ml milk
- Sprigs of Lavender
- Edible violets

Step 1: Cupcakes

Preheat the oven to 180°C (convection oven 160°C). Mix 500 g FunCakes mix for Cupcakes with 250 g butter and 5 eggs. Mix during 4 minutes on a low speed until you get a smooth batter. Divide the House of Marie baking cups Navy Blue in the Wilton recipe right Muffin pan. Scoop the batter with a spoon in the baking cups (fill them up to half). Bake the cupcakes in the oven for approximately 18-20 minutes.

Step 2: Decorating

Mix 100 g FunCakes mix for Enchanted Cream with 70 ml milk and 65 ml water. Mix during 3 minutes on high speed. Put the Wilton decorating tip #2A in a piping bag and fill this with the crème. Pipe royal tufts on top of the cupcakes and decorating with a edible violet or a sprig of lavender.