



Cupcakes with Candy Melts ice cream

These cupcakes are real eye-catchers! Decorated with colorful ice creams made from Candy Melts and cheerful sprinkles, they're perfect for a party or a fun summer treat.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Baking Cups Yellow pk/48

F84105
€3.19



FunCakes Sugar Strands XL Mix 70 g

F53415
€2.79



Wilton Candy Melts® 125g - Green

04-0-0504
€2.75



Wilton Candy Melts® 125g - Pink

04-0-0507
€2.75



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



Wilton Disposable Decorating Bags pk/12

03-3111
€5.95



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Baking Cups Pink pk/48

F84115
€3.19



FunCakes Spread - Crunchy Speculoos Cookies 250g

F55010
€5.17



Wilton Candy Melts® 125g - Orange

04-0-0506
€2.75



Wilton Candy Melts® 125g - Yellow

04-0-0510
€2.75



Wilton Disposable Decorating Bags 40cm pk/12

03-3102
€6.85



Wilton Decorating Tip Round #1A

02-0-0166
€2.35

Ingredients

- 500 g FunCakes Mix for Cupcakes
- 200 g FunCakes Mix for Buttercream
- 200 g Wilton Candy Melts Yellow
- 200 g Wilton Candy Melts Pink
- 200 g Wilton Candy Melts Orange
- 200 g Wilton Candy Melts Green

(or Wilton Candy Melts in any color of your choice)

- FunCakes Sugar Strands XL Mix
- FunCakes Spread - Crunchy Speculoos cookies
- 5 eggs (approx. 250 g)
- 500 g unsalted butter
- 200 ml water

Tools

- FunCakes Baking Cups Yellow
- FunCakes Baking Cups Pink
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Disposable Decorating Bags pk/12
- Wilton Disposable Decorating Bags 40cm pk/12
- Wilton Decorating Tip Round #1A
- Small brush

Step 1: Making the Ice Cream Decorations

Melt the Wilton Candy Melts in the microwave according to the package instructions. Use a brush to coat the inside of the ice cream molds with the melted Candy Melts. Insert a popsicle stick into each mold and let them set in the fridge for 5 minutes. Repeat this at least three times to build up a firm and well-coated shell. Got leftover Candy Melts? Spread it on baking paper and let it harden in the fridge. Once set, break it into pieces and store for future use.

Step 2: Filling the Ice Cream Decorations

Fill a piping bag with FunCakes Spread - Crunchy Speculoos Cookies. Cut a small tip off and carefully fill the ice cream shells, making sure the filling doesn't come above the edge. Place the filled molds in the fridge for 5 minutes to firm up. Then, seal the top of each mold with another layer of Candy Melts and let them fully set in the fridge. Carefully remove the ice creams from the mold. Brush the bottom with a bit of melted Candy Melts and sprinkle with FunCakes Sugar Strands. Let them dry completely.

Step 3: Making the cupcakes

Next, prepare the cupcakes. Preheat the oven to 180 °C/356 F (160 °C/320 F for a fan oven) and place the Baking Cups in the muffin pan. Prepare 500 g FunCakes Mix for Cupcakes as directed on the package. Don't need that many cupcakes right now? Freeze the extras in a box. They will stay fresh for up to 3 months.

Step 4: Prepare the buttercream

Mix 200 g FunCakes Mix for Buttercream with 200 ml water and set aside for a while.

Step 5: Bake the cupcakes

Fill the Baking Cups with the batter and bake the cupcakes for 19–23 minutes until golden brown and fully cooked. Let them cool on the counter. Got leftover batter? Just bake a second batch!

Step 6: Finish the buttercream and decorate

Whip 250 g unsalted butter into the buttercream. Spoon the buttercream into a 40 cm decorating bag fitted with a Wilton #1A round tip, and pipe generous swirls onto each cupcake. Drizzle a bit of melted Candy Melts over the buttercream using a 30 cm decorating bag, and gently press an ice cream decoration into each cupcake. Chill the decorated cupcakes briefly in the fridge to set.

Step 7: Enjoy these cheerful Cupcakes with Candy Melts ice cream.

This recipe is made possible by Wilton.