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Brownie Sinterklaas Cupcakes

These festive brownie cupcakes with cookie spices and colourful, gluten-free buttercream are perfect for Sinterklaas! In this recipe, @glutenvrijmetlena shows you how to make these fun and easy Sinterklaas cupcakes, complete with sprinkles and decorations for an extra cozy December touch.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 500g

F11195
€5.29



FunCakes Gluten-Free Nonpareils Mix 80g

F53170
€2.89



FunCakes Sugar Decorations Sinterklaas set/12

F50265
€4.49



Colour Mill Oil Blend Rose 20ml

CMO20RSE
€5.19

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Colour Mill Oil Blend Sky Blue 20ml

CMO20SKY
€5.19



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Wilton Decorating Tip Dropflower #2D

02-0-0149
€2.35



House of Marie Baking Cups Gifts pk/48

HM5539
€3.65



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Open Star #8B

02-0-0164
€2.35



Ingrediënts

- FunCakes Mix for Cake Brownie 500g
- FunCakes Mix for Buttercream, Gluten Free 300g
- FunCakes Sugar Decorations Sinterklaas Set/12
- FunCakes Gluten-Free NonPareils Mix
- Colour Mill Oil Blend Rose
- Colour Mill Oil Blend Sky Blue
- 2 teaspoons FunCakes Cookie Spice
- 250g butter + 360g butter for buttercream
- 4 eggs

Supplies

- House of Marie Baking Cups Gifts
- FunCakes Decorating Bags 41 cm pk/10
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #2D Dropflower Carded
- Wilton Decorating Tip Open Star #8B (2x)
- Wilton Recipe Right® 12 Cup Muffin Pan

Step 1: Make the Brownie Cake Mix

Preheat the oven to 180°C (160°C for a fan oven). Make sure all ingredients are at room temperature. In a mixing bowl, combine 500 g cake mix, 2 teaspoons of gingerbread spices, 250 g butter, and 4 eggs. Mix for 3 minutes on medium speed until a thick batter forms.

Evenly distribute the batter into 12 baking cups. Tap the baking tray gently on the counter to evenly



distribute the batter. Bake the cupcakes for about 30 minutes. Remove from the oven and let them cool completely in the tray on a cooling rack.

Step 2: Make and Colour the Buttercream

While the cupcakes are baking, mix 300 g buttercream mix with 200 ml water in a bowl. Let the mixture rest for 1 hour.

Mix 360 g soft butter for 2 minutes. Add half of the butter to the mixture and mix until fully combined. Add the remaining butter and beat for another 5 minutes on high speed. Divide the buttercream into 3 equal portions, each around 240-250 grams. Colour one portion with Rose and another with Sky Blue; leave the third portion uncoloured.

Step 3: Prepare the Buttercream in Piping Bags

Prepare 4 piping bags with piping tips. Place the blue buttercream in a bag with tip 8B, the pink buttercream in a bag with tip 2D, and the uncoloured buttercream in a bag with tip 1M. Pipe large swirls with tips 8B and 2D, and use tip 1M to pipe small swirls in different shapes.

Step 4: Create a Multi-Coloured Piping Bag

Lay a sheet of plastic wrap on a surface and pipe the remaining buttercream in three strips side by side. Roll the plastic wrap into a log, twist the ends closed, and cut one end open. Place this into the last piping bag. Pipe three more swirls.

Step 5: Decorate the Brownie Cupcakes

Decorate the cupcakes with sprinkles and Sinterklaas sugar decorations.



Step 6: Enjoy these delicious Brownie Sinterklaas Cupcakes

This recipe is made possible by @glutenvrijmetlena.