

# de leukste taarten shop



## Graze Away White Chocolate Cupcakes

Cupcakes are a big part of a sweet platter and therefore can't be missed. The cupcakes are decorated beautifully with chocolate rocks and purple Enchanted Cream that has been flavoured using white chocolate flavour paste. Don't forget to check out the rest of the sweet platter recipes to round out the whole picture for a delicious sweet grazing platter to share with friends and family!

## Boodschappenlijstje



FunCakes Mix for Enchanted Cream®  
450g

F10130  
€7.35



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.25



FunCakes Mix for Cupcakes 500g

F10105  
€4.55



FunCakes Food Colour Gel Purple 30g

F44120  
€3.65

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FunCakes Flavour Paste White Choco  
100g

F56110  
€6.15



## **Ingrediënts for the Graze Away White Chocolate Cupcakes**

- 250 g FunCakes Mix for Cupcakes
- 75 g FunCakes Mix for Enchanted Cream®
- FunCakes Flavour Paste White Choco
- FunCakes Food Colour Gel Purple
- FunCakes Mini Chocolate Rocks Milk
- 125 g unsalted (cream)butter
- 100 ml milk
- 2,5 eggs (approx. 125 g)

## **Other necessities for the Graze Away White Chocolate Cupcakes**

- FunCakes Decorating Bags
- FunCakes Baking Cups Pink
- Wilton Decorating Tip #1M Open Star
- Wilton Recipe Right® Mini Muffin Pan

## **Step 1: Getting started on the base of the Graze Away White Chocolate Cupcakes**

Preheat the oven to 180°C (convectionoven 160°C) and get started on the FunCakes Mix for Cupcakes.

Process the ingredients on room temperature, mix the FunCakes mix for cupcakes with the eggs and 125g butter in a bowl. Mix the batter for 4 minutes on the lowest speed, divide the paper baking



cups in the muffin pan. Use a decorating bag to divide the cupcakes in the pan, fill the baking cups about halfway with batter. Bake the cupcakes for about 15-18 minutes, after baking take them out of the pan and let them cool off on a grid.

### **Step 2: Prepare the topping for the Graze Away White Chocolate Cupcakes**

For the Enchanted Cream, mix the FunCakes mix for Enchanted cream with 100ml milk and 100ml water. Mix the batter for 3 minutes on the highest speed. Use the FunCakes Food Colour Gel Purple to colour the cream and add flavour to it using the FunCakes Flavour Paste White Choco.

### **Stap 3: Decoreer de Graze Away Witte Chocolade Cupcakes**

Put the Enchanted Cream in a decorating bag and use Wilton's decorating tip #1M Open Star to create beautiful tufts on the cupcakes. As a finishing touch, sprinkle some FunCakes Mini Chocolate Rocks Milk on top.

*This recipe was made possible by FunCakes.*