



Ice coupes cupcakes

These ice coupe cupcakes are the perfect dessert after a summer barbecue! First bake delicious cupcakes with the mix for cupcakes from FunCakes. Then place the cupcake in an ice coupe and place a scoop of ice on top. Finish everything with a topping of melted chocolate and confetti. And don't forget the cherry!

Boodschappenlijstje



House of Marie Baking Cups White
pk/48

HM0015
€3.25



Wilton Recipe Right Muffin Pan

03-3118
€8.39



FunCakes Chocolate Melts Dark 350g

F30105
€15.45



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Confetti Mix 6mm 60g

F52010
€3.39



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79

Other materials:

- 500 gram butter
- 5 eggs (size M, approx. 250 gram)
- 200 ml water
- Vanilla ice cream
- Cherries
- Ice coupes

First bake the cupcakes, all the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For 20-24 cupcakes/muffins 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 swirl are made of buttercream, all ingredients need to be at room temperature. 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. Place tip 1M in a decorating bag and fill this up with the buttercream.

Melt the chocolate melts au bain-marie, in the microwave or in the chocolate melter. Place the cupcake in the ice coupe and put a scoop of vanilla ice cream on top. Carefully pour a little bit of melted chocolate over the ice cream. Spray a little swirl of buttercream on top of the melted chocolate. At last, place a cherry on top of the swirl and sprinkle some confetti over it.

Made possible by Wilton.