



Pumpkin Cupcakes

The Dr Oetker mix for Cupcakes and the FunCakes Mix for Swiss Meringue Buttercream make delicious and easy recipes. That's how @fromcuptocupcake made these delicious Pumpkin Cupcakes! Perfect to bake in autumn or for Halloween.

Boodschappenlijstje



Dr. Oetker Mix for Cupcakes Natural

1-50-112184
€1.78



FunCakes Mix for Swiss Meringue Buttercream 400 g

F10145
€4.41



FunCakes Food Colour Gel Orange 30 g

F44145
€3.02



FunCakes Food Colour Gel Holly Green 30 g

F44175
€3.02



FunCakes Baking Cups Brown pk/48

F84255
€2.71



FunCakes Decorating Bags 30 cm pk/10

F85100
€2.68



Wilton Standard Adaptor/Coupler

03-3139
€1.15



Wilton Decorating Tip #1M Open Star Carded

02-0-0151
€2.00



Wilton Decorating Tip #4B Open Star Carded

02-0-0159
€2.00



Wilton Decorating Tip #352 Leaf Carded

02-0-0157
€2.00



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€8.92

Ingredients

- Dr. Oetker Mix for Cupcakes Naturel
- FunCakes Mix for Swiss Meringue Buttercream 100 gr
- FunCakes Edible Gel Colouring Holly Green 30g
- FunCakes Edible Gel Colour Orange 30g
- 100g butter/margarine
- 220g unsalted butter
- 2 eggs
- 100ml milk
- 70 ml warm tap water

Ingredients

- FunCakes Cupcake tins Brown pk/48
- FunCakes piping bags 30 cm pk/10
- Wilton Nozzle #1M Open Star
- Wilton Nozzle #352 Leaf
- Wilton Nozzle Set #005, #018
- Wilton Nozzle #4B Open Star
- Wilton Standard Adaptor/Coupler
- Wilton Recipe Right® Muffin Baking Mould 12 cupcakes

Step 1: Make the batter from Dr Oetker Mix for Cupcakes natural

Place the cupcake moulds in the muffin baking tin and preheat the oven to 175°C (hot-air oven 170°C). Make the Dr Oetker Mix for Cupcakes naturel batter as directed on the packet. Make sure all ingredients are processed at room temperature.

Step 2: Divide the batter and bake the Cupcakes

Using two tablespoons, or an icing spoon, divide the batter between the cupcake moulds and bake the cupcakes for about 22 minutes. Let the cupcakes cool well after baking to decorate.

Step 3: Make the FunCakes Mix for Swiss Meringue Buttercream

Meanwhile, make 200g FunCakes Mix for Swiss Meringue Buttercream as directed on the packet. Then colour 3/4th part of the Meringue buttercream with the FunCakes Edible Colouring Gel Orange and 1/4th part with the FunCakes Edible Colouring Gel Holly Green. Keep stirring until the desired colour is achieved. Haven't reached this yet? Then add more edible food colouring!

Step 4: Fill the piping bags with the buttercream and decorate!

Fill three piping bags with the orange buttercream and use the nozzles Wilton #1M Open Star, Wilton #018 Open Star and Wilton #4B Open Star. Fill two piping bags with the holly green buttercream, using the Wilton Nozzle #352 Leaf / Leaf and Wilton #005.

First decorate the cupcakes with the orange buttercream and make various pumpkin shapes with the



different nozzles. Finally, decorate the cupcakes with the green buttercream leaves on the cupcakes and make sprigs to go with the leaves using the nozzle #005.

This recipe is made possible by [@fromcuptocupcake](#).