



## Saint Nicolas Cupcakes with Spiced Cookies Enchanted Cream

Make these simple Saint Nicolas Cupcakes with Spiced Cookie Enchanted Cream, with the Dr. Oetker mix for Cupcakes. The cupcakes are easy to make and therefore perfect for baking with kids during the Saint Nicolas season. Decorate the cupcakes with Sprinkles and Sugar decorations from FunCakes to finish it off! Also delicious as dessert during Saint Nicholas Eve.

### Boodschappenlijstje



#### Dr. Oetker Mix for Cupcakes Natural

1-50-112184  
€1.78



#### FunCakes Mix voor Enchanted Cream® 450 g

F10130  
€6.25



#### FunCakes Nonpareils Red 80 g

F51540  
€2.25



#### FunCakes Flavour Paste Spiced Biscuit 100 g

F56200  
€4.21



#### FunCakes Sugar Decorations Carrots Set/16

F50130  
€2.39



#### FunCakes Decorating Bags 30 cm pk/10

F85100  
€2.68



#### FunCakes Baking Cups White pk/48

F84100  
€2.63



#### Wilton Decorating Tip #1M Open Star Carded

02-0-0151  
€2.00



#### Wilton Recipe Right® 12 Cup Muffin Pan

03-3118  
€8.92

## Ingredients

- Dr. Oetker Mix for Cupcakes Natural
- FunCakes Mix for Enchanted Cream® 450 g
- FunCakes Nonpareils Red 80 g
- FunCakes Flavour Paste Spiced Biscuit 100 g
- FunCakes Sugar Decorations Carrots Set/16
- 100g butter
- 2 eggs
- 100 ml + 100 ml milk
- 100 ml water

## Supplies

- FunCakes Decorating Bags 30 cm pk/10
- FunCakes Baking Cups White pk/48
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Recipe Right® 12 Cup Muffin Pan

### **Step 1: Make the batter for the Cupcakes with the Dr. Oetker Mix for Cupcakes**

Place the FunCakes Baking Cups in the muffin baking pan and preheat the oven to 175°C (hot air oven 170°C). Make the Dr. Oetker Mix for Cupcakes natural batter as directed on the package. Make sure that all ingredients are processed at room temperature.

### **Step 2: Divide the batter among the baking cups and bake the cupcakes**

Divide the batter among the baking cups with an ice cream scoop or two tablespoons and bake the cupcakes at 175°C (hot air oven 170°C) for about 22 minutes until done. Let the cupcakes cool after baking, to decorate properly with the FunCakes Enchanted Cream.

### **Step 3: Make the FunCakes Enchanted Cream**

Meanwhile, make the 150g FunCakes Enchanted Cream as directed on the package. Add the FunCakes Flavour Paste Spiced Biscuit to the Enchanted Cream to your own taste. Is the taste not quite how you want it? Then you can always add more flavor paste!

### **Step 4: Fill a FunCakes piping bag with the Spiced Biscuits Enchanted Cream**

Fill a piping bag with the Wilton's #1M nozzle with the Spiced Biscuit Enchanted Cream. You can do this by cutting off the end of the piping bag, inserting the nozzle and placing the piping bag in a glass. Fold the piping bag around the glass and fill the piping bag with the Enchanted Cream. This way you fill the piping bag without too much effort!

### **Step 5: Decorate the Cupcakes with the Enchanted Cream**

When the cupcakes are well cooled, make tufts on the cupcakes with the Spiced Biscuit Enchanted Cream. Then sprinkle the FunCakes Nonpareils Red over the cupcakes and finally decorate the

cupcakes with the FunCakes Sugar Decorations Carrots. Of course very nice to let the kids help with this!

Tip: Only decorate the cupcakes with the Nonpareils Red and Sugar decorations when you are going to use the cupcakes. This prevents the decoration from melting.