



Mini buns with cream cheese frosting

How nice are these cute mini bundt cakes with cream cheese frosting from *Antiliaans Eten*?! Do you also get excited by seeing these pictures, then quickly read the recipe! These mini bundt cakes with cream cheese frosting are like little pastries and therefore super fun to hand out.

Boodschappenlijstje



FunCakes Icing Sugar 900 g

F10545
€4.67



FunCakes Mini Chocolate Crispy Pearls Mix 175 g

F51925
€8.58



Patisse Disposable Decorating bags 41, 24 pieces

02435
€4.97



Dr. Oetker Vanilla Sugar

1-50-100315
€1.10



Dr. Oetker Back-freude Classic Mini Bundt Cake Pan 10x5 cm

DRO2588
€11.89



Patisse Foldable Cooling Grid RVS 46x32cm

P01323
€10.41

Ingrediënts

For the buns

- 8 gram Dr. Oetker Vanilla Sugar
- 180 gr unsalted butter
- 135 gr sugar
- 4 eggs
- 180 gr self-raising flour
- A pinch of salt

For the frosting

- 100 gr cream cheese
- 50 gr butter
- 200 gr FunCakes Icing Sugar

And...

- Dr. Oetker Back-freude Classic Mini Bundt Cake Pan 10x5 cm
- FunCakes Mini Chocolate Rocks Dark
- FunCakes Hazelnut Crunch
- FunCakes Chocolate Crispy Pearls
- Patisse Foldable Cake Grid Stainless Steel 46 x 32cm
- Patisse Disposable Decorating Bags 41 cm

Step 1: Preparing the bundt batter for the mini buns with cream cheese frosting

Mix the butter, sugar and vanilla sugar in a bowl until creamy. Then add the eggs one by one and keep mixing until well incorporated.

Now also add the salt and self-raising flour little by little. Mix everything until these dry ingredients have also been incorporated into the batter and you get a smooth and homogeneous whole.

Grease the mini bundt pan with butter (this is easiest with a brush!) And preheat the oven to 170 degrees. Divide the batter over the molds (this recipe is for 12-15 mini bundt cakes). Note: never fill the molds more than 2/3 with batter. Bake the mini buns for about 20 minutes until done and golden brown. Do they have a top that is not completely flat? No problem: with a serrated knife you cut off the excess, so that the turbans will remain straight.

Step 2: Get started with the frosting for the mini buns with cream cheese frosting

Let the bundt cakes cool on a wire rack and continue making the frosting. To do this, mix the butter with the icing sugar until creamy. Then add the cream cheese and possibly the white coloring and whisk it all light and soft.

When the buns have cooled, you can add some of the frosting. You can do this with a piping bag from which you cut a small piece, possibly without a nozzle. This way you can spray a ring of the frosting on the turban. Then you can spread the frosting with a brush so that it looks like it 'runs off the sides a little'.



Finally decorate the mini buns with a mix of the different sprinkles. - Enjoy!

This recipe was created in collaboration with Antiliaans Eten.