



## Lemon bavarois cupcakes

The tart sweet taste of these lemon bavarois cupcakes are perfect for a sunny party or Easter brunch! The homemade cupcakes are decorated with a swirl of lemon bavarois and decorated with yellow drip.

## Boodschappenlijstje



FunCakes Dip 'n Drip White 375g

F54715  
€5.39



FunCakes Food Colour Paste Yellow 30g

F45010  
€2.69



House of Marie Baking Cups Yellow pk/48

HM0053  
€3.35



FunCakes Sugar Decorations Roses set/8

F50160  
€3.09



FunCakes Decorating Bags 30cm pk/10

F85100  
€3.15



Wilton Recipe Right Muffin Pan

03-3118  
€8.39



Wilton Decorating Tip Open Star #1M

02-0-0151  
€2.35

## Ingredients

- FunCakes mix for Limoncello Cake
- FunCakes mix for Bavarois Natural
- FunCakes flavor paste lemon (recommended dosage: 30g per 500g)
- FunCakes Sugar Decoration Roses Set/8
- FunCakes Dip'n Drip White 375g
- FunCakes Edible Dye Pasta Yellow 30g
- 175g soft unsalted butter
- 4 eggs
- 250 ml whipped cream
- 60 ml water

## Supplies

- Wilton piping nozzle #1M Open Star
- FunCakes piping bags
- House of Marie Bakeware Yellow
- Wilton Recipe Right Muffin Baking Tray

## Step 1: Make the FunCakes Limoncello Cake

Preheat the oven to 170°C (hot air oven 150°C). Process the ingredients at room temperature. Mix 175 g (cream) butter until soft. Add 400 g of mix and 4 eggs (200 g) and beat on low speed for 4 minutes to a smooth batter.

## Step 2: Prepare the Bavarois

Whip 250 ml of whipping cream until lumpy. Mix 50 g of bavarois mix with 60 ml of lukewarm water and carefully spat this mixture into the whipped cream. The bavarois should be incorporated directly into, for example, a cake or on a dessert, then leave to set in the refrigerator for about 1 hour.

## Step 3: Pipe rosettes

Put the bavarois in a piping bag with #1M and pipe nice rosettes on the cupcakes.

## Step 4: Decorate the cupcakes

Put some white dip 'n drip in a bowl and color it yellow. Heat this in the microwave for about 10 seconds and put it in a piping bag. Cut off a small tip and drizzle this over the bavarois rosettes.

Decorate the cakes with the sugar flowers.