Easter cupcakes with banana Enchanted Cream

Do you want something at the Easter brunch? These Easter cupcakes are filled with delicious patisserie crème and topped with a tuft of banana Enchanted Cream. Finish it off with sugared Easter eggs or other sugar decorations.

Boodschappenlijstje

FunCakes Mix for Cupcakes 500g

F10105
€4.55

FunCakes Mix for Crème Pâtissière 500g

F10150
€6.25

FunCakes Mix for Enchanted Cream® 450g

F10130
€7.35

FunCakes Flavour Paste Banana 120g

F56230
€5.99

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Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35

Wilton Recipe Right Muffin Pan

03-3118
€10.69

FunCakes Decorating Bags 30cm pk/10

F85100
€3.25

House of Marie Baking Cups White pk/48

HM0015
€3.29

PME Baking Cups Pastel pk/60

BC718
€2.35

Ingredients

- FunCakes Baking Mix for Cupcakes 500 g
- FunCakes Mix for pastry cream 200 g
- Funcakes Mix for Enchanted Cream 450 g
- FunCakes Flavor paste Banana 120 g
- 5 eggs (approx. 250 g)
- 350 ml water
- 250 g soft unsalted butter
- Sugared pastel easter eggs

Supplies

- FunCakes piping bag
- Wilton Recipe Right® Muffin Mould
- Wilton Nozzle #1M
- PME Cupcake Molds Pastel
- House of Marie Cupcake Moulds Cups White

Step 1: Prepare the FunCakes Baking Mix for cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Divide the baking cups between the Wilton muffin pan. Make 500 grams of Funcakes Baking Mix for cupcakes as directed on the package. Fill the cupcake molds to 2/3rds with the batter.

Step 2: Prepare the Pastry Cream

Now prepare 100 grams of FunCakes mix for pastry cream as directed on the package. Put the pastry cream in a FunCakes piping bag and cut a small tip off the piping bag.

Step 3: Bake the Funcakes Baking Mix for cupcakes with the Pastry Cream

Pipe some pastry cream into the cupcake molds filled with cake batter. Place the cupcakes in the oven and bake for about 18 to 20 minutes. Remove the cupcakes from the muffin pan and let them cool well on the countertop.

Step 4: Prepare the FunCakes mix for Enchanted Cream

Now prepare 75 grams of FunCakes mix for Enchanted Cream as directed on the package and season with the FunCakes banana flavoring paste.

Step 5: Decorate the Easter cupcakes

Put the Enchanted Cream in a piping bag with nozzle #1M and pipe rosettes onto the cupcakes. Place a sugared Easter egg in each rosette.