



Raspberries cupcakes

Make fresh and fruity cupcakes with this recipe for raspberries cupcakes! First bake the base of the cupcakes with the cupcake mix from FunCakes. Then add some pink food colour to your buttercream, so that it will have a lovely color. At last, place some delicious raspberries on the swirl.

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€8.39



Cookie Cutter Ring Ø 6 cm

K054013
€3.19



FunCakes Sugar Paste Bright White
250g

F20100
€2.85



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79

Other materials for 20-24 cupcakes:

- 500 gram butter
- 5 eggs (size M, approx. 250 gram)
- 200 ml water
- Raspberries

First bake the cupcakes, all the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For 20-24 cupcakes/muffins put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approximately 18 minutes. Let the cupcakes cool down.

Knead the white fondant and roll it out till a thickness of approx. 1 cm. Use the round cutter to cut out 20-24 circles. Place the rounds on the cupcakes with a little bit of edible glue or jam.

The swirl are made of buttercream, all ingredients need to be at room temperature. Add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 250 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream. For a firmer cream, add 150 ml of water to 200 grams of the mixture. Add the food color to the buttercream, mix this until it becomes pink. Repeat this until you have the desired color.

Place the tip in the decorating bag and fill this with buttercream. Make beautiful swirls on the cupcakes and place two or three raspberries on top.

Made possible by FunCakes.

