



Recipe Caramel Frappuccino Cupcakes

Cupcakes with delicious coffee buttercream and caramel drizzle that you can make yourself in no time. Finish off with a straw and you have a Caramel Frappuccino Cupcake.

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Glaze Topping Caramel 375 g

F54365
€5.79



Other ingredients:

- • 5 eggs
- • 250 grams unsalted butter (for the cupcakes)
- • 250 ml of water
- • 300 grams unsalted butter (for the buttercream)
- • Instant espresso coffee with a tablespoon of water (and some leftovers to sprinkle over the cupcakes)

Procedure: Preheat the oven to 160 degrees hot air, make 500 grams of FunCakes mix for Cupcakes as indicated on the packaging and place the baking cups in the muffin pan. Divide the batter with an ice-cream scoop and bake the cakes light brown for about 18-20 minutes and let them cool on the counter. Mix 250grams FunCakes mix for buttercream with 250 ml of water. Beat the mixture with a whisk and let this mixture stiffen at room temperature. Beat 300 g unsalted butter for about 5 minutes. Add the mixture in portions to the butter, mix thoroughly before the next part is added. Mix everything for about 10 minutes. Put the buttercream in a piping bag with #1M tip and pipe roses on top of the cupcakes. Sprinkle some coffee powder over the cupcakes and drizzle the FunCakes Glaze Topping Caramel over it. Finish the Frappuccino cupcakes with a small straw that you stick in the buttercream.

Number of cupcakes: 20-24 cupcakes.