



Recipe: Piña Colada Cupcakes 18+ (+/- 14-16 cupcakes)

Are you looking for a delicious fresh and fruity recipe? Try these Piña Colada cupcakes. The Enchanted Cream with Piña Colada and the pineapple give a real summery feeling. A delicious treat for everyone over 18.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



Wilton Versa-Tools Mix & Pour Spoon

02-0-0001
€7.11



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Scrapcooking Cupcake Cases Gold
pk/48

SC5086
€4.75

Other ingredients:

- 5 eggs
- 250 g soft unsalted butter
- 125 ml water
- 75 ml Piña Colada
- Fresh pineapple cut in small pieces
- Coconut flakes
- Sticks

Step 1: the cupcakes

Preheat the oven to 175°C (convection oven 160°C). Divide the House of Marie baking cups over the Wilton Recipe Right 12 cup Muffin Pan. Prepare 500 grams of FunCakes mix for Cupcakes as described on the packaging. Divide the batter with the Wilton versa-tools mix&pour spoon over the baking cups. Bake the cupcakes in approx. 18-22 minutes and let them cool off on the counter top.

Step 2: The Enchanted Cream

Put 200 grams of FunCakes mix for Enchanted Cream, 124 ml water and 75 ml Piña Colada in a mixing bowl and mix this on a high speed in 3 minutes to a firm crème. Put the enchanted cream in a FunCakes piping bag with Wilton Decorating dip #1M.

Step 3: Decorating

Squirt with the Enchanted Cream beautiful rosettes on top of the cupcakes. Sprinkle some coconut flakes on the top, prick some pieces of pineapple on the sticks and stick this in the cupcakes.