



Saint Nicholas Cupcakes

These Saint Nicholas Cupcakes are super easy and perfect for a cosy Sinterklaas activity! With this recipe, @a.la.marie shows how, with a handful of ingredients and some enthusiasm, you can conjure up delicious cupcakes in no time. The cupcakes are decorated with a delicious spiced biscuits Enchanted Cream ® and chocolate decorations. Bake these cupcakes with the kids and make it a party!

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g

F110130
€7.35



FunCakes Mix for Cake Brownie 500 g

F111195
€5.29



FunCakes Flavour Paste Spiced Biscuit
100 g

F56200
€4.95



FunCakes Sprinkle Medley Red 70g

F53275
€3.25



FunCakes Chocolate Decorations Saint
Nicholas 2 cm Set/25

F50675
€7.95



FunCakes Food Colour Gel Red 30 g

F44100
€3.55



Wilton Decorating Tip #21 Open Star
Carded

02-0-0150
€1.65



Wilton Decorating Tip #6B Open Star
Carded

02-0-0168
€2.35



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49

Ingredients

- FunCakes Mix for Cake Brownie 500 g
- FunCakes Mix for Enchanted Cream® 150 g
- FunCakes Flavour Paste Spiced Biscuit
- FunCakes Sprinkle Medley Red
- FunCakes Chocolate Decorations Saint Nicholas 2 cm
- FunCakes Food Colour Gel Red
- 100 ml milk
- 2,5 eggs (125 gram)
- 100 ml + 100 ml water

Supplies

- Wilton Decorating Tip #021 Open Star Carded
- Wilton Decorating Tip #6B Open Star Carded
- Wilton Recipe Right® 12 Cup Muffin Pan
- PME Baking Cups Red

The FunCakes Mix for Cake Brownie is unfortunately sold out, so make the cupcakes with the [FunCakes Mix for Cupcake](#) instead.

Step 1: Bake the chocolate cupcakes

Ensure all ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Place the baking cups in the muffin pan. Prepare 500 grams of FunCakes Mix for Cake Brownie as indicated on the packaging. Then, distribute the batter into the baking cups, filling them up to halfway, and bake the cupcakes for 18-20 minutes until done.

Step 2: Make the Enchanted Cream®

Prepare 150 grams of FunCakes Mix for Enchanted Cream® as indicated on the packaging. Divide the Enchanted Cream® into two separate bowls. Color 1/2 part red using FunCakes Edible Color Gel Red and flavor the other part with a delightful spiced biscuit taste using FunCakes Flavour Paste Spiced Biscuits. You can easily achieve this by gently folding the flavour paste into the Enchanted Cream®. If the desired taste is not reached, add more flavor paste.

Step 3: Decorate the Saint Nicholas cupcakes

Fill a piping bag with the red Enchanted Cream® using tip #6B, and the spiced biscuits Enchanted Cream® using tip #021. Pipe beautiful rosettes on the cupcakes and then decorate with Sinterklaas chocolate decorations and the sprinkle medley.

Step 4: Enjoy these delicious Saint Nicholas Cupcakes with Spiced Biscuits Enchanted Cream®!

This recipe is made possible in collaboration with @a.la.marie.