

de leukste taarten shop



Recipe: Hazelnut Caramel Cupcakes

Do you want to bake an easy recipe? These hazelnut-caramel cupcakes are a delicious snack and also super fun to make yourself or with the children. Food blogger EEFSFOOD made these cupcakes and wrote this recipe.

Boodschappenlijstje



FunCakes Flavour Paste Creamy Caramel 100g

F56160
€5.75



Wilton Recipe Right Muffin Pan

03-3118
€10.69



House of Marie Baking Cups White pk/48

HM0015
€3.29



FunCakes Mix for Cupcakes 500g

F10105
€4.55

de leukste taarten shop



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



Wilton Decorating Tip Dropflower #1B

02-0-0222
€2.35

de leukste taarten shop

Other materials:

- 150 ml of whipped cream
- 85g butter
- 1,5 eggs
- (Ice cream) spoon

Preheat the oven to 180 °C (convection oven 160 °C) and process the ingredients at room temperature. Prepare the muffin baking tin with paper baking cups. Mix for 6 cupcakes: 165 gram FunCakes mix for Cupcakes, 85 gram butter and 1.5 eggs in 4 minutes on low speed until smooth. Stir 2 tablespoons of hazelnut crunch into the batter. Divide the paper baking cups in a muffin baking tin and spoon the batter into the tins with a spoon (about half filled). Bake the cupcakes until golden brown in 18-20 minutes. In the meantime, make the topping for the cupcakes by beating the whipped cream with 75g FunCakes mix for Enchanted Cream. Stir in the FunCakes caramel flavor paste in the last minute. Choose a nozzle as desired and put it in the decorating bag along with the made topping and then put the decorating bag in the fridge for a while. When the cupcakes have cooled completely, pipe a double rosette of the caramel topping onto each cupcake. Finally, finish the cupcakes with the golden star sprinkles and some Funcakes hazelnut crunch. The cupcakes are the best to eat immediately fresh. Do you want to store them a little longer? Then put them in the fridge. Enjoy your meal!

This recipe was made possible by EEFSFOOD