



Mini Halloween Cupcakes with Chocolate Decorations

These Halloween Cupcakes with Chocolate Decorations are very delicious and perfect for treating during Halloween! The cupcakes are very easy to make and are decorated with delicious chocolate decorations. Do you choose Trick or Treat?

Boodschappenlijstje



FunCakes Mix for Enchanted Cream®
450g
F10130
€7.35



FunCakes Mix for Cupcakes 500g
F10105
€4.55



FunCakes Food Colour Gel Purple 30g
F44120
€3.65



FunCakes Flavour Paste Sea-Buckthorn
100g
F56340
€3.85



FunCakes Chocolate Decorations 3D
Ghosts set/6
F50615
€5.75



FunCakes Chocolate Decorations
Halloween Ø3,8cm set/12
F50630
€7.95



FunCakes Nonpareils Orange 80g
F51510
€2.28



FunCakes Decorating Bags 46cm pk/10
F85120
€4.19



Wilton Recipe Right Mini Muffin Pan 24
Cups
03-0-0017
€12.59



Wilton Decorating Tip Dropflower #2D
02-0-0149
€2.35



PME Mini Baking Cups Pastel pk/100
BC721
€2.89

Ingredients

- FunCakes Mix for Cupcakes 250 gr
- FunCakes Mix for Enchanted Cream® 125 gr
- FunCakes Food Colour Gel Purple
- FunCakes Flavour Paste Sea Buckthorn
- FunCakes Nonpareils Orange
- FunCakes Chocolate Decorations Halloween
- 125 g unsalted butter
- 125 ml milk
- 2,5 eggs (approx. 125 g)

Supplies

- FunCakes Decorating Bags
- Wilton Decorating Tip #2D
- Wilton Recipe Right® Mini Muffin Baking Pan 24 cupcakes
- PME Mini Baking Cups Pastel

Step 1: Bake the mini cupcakes

Preheat the oven to 180°C (convection 160°C) and divide the green baking cups between the mini muffin baking pan. Make 250g of the FunCakes Mix for Cupcakes, as indicated on the package. Divide the batter over the mini baking cups and bake the cupcakes for about 13-17 minutes until light brown. Let them cool on the counter after baking, from the baking tin.

Step 2: Make the Enchanted Cream®

Make 125g of the FunCakes Mix for Enchanted Cream® with 125ml of milk, as indicated on the package. Flavour with the FunCakes Flavour Paste Sea Buckthorn and colour purple with the FunCakes Food Colour Gel Purple. You can easily do this by spatulaing the flavour paste and colouring through the Enchanted Cream®.

Step 3: Decorate the mini cupcakes

Put the Enchanted Cream® in a piping bag with the nozzle #2D and pipe small tufts on the cupcakes. Sprinkle with some FunCakes Nonpareils Orange and decorate with a chocolate ghost or a chocolate Halloween decoration.

Step 4: Enjoy or share these Mini Halloween Cupcakes!

This recipe was made possible by FunCakes.