



Party cupcakes

Great fun simple party cupcakes are made with this Wilton recipe. In this recipe we show you how add a fun effect to your batter and we decorate the cupcakes with a white chocolate buttercream, a cheerful sprinkle and colourful candles.

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€10.49



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



FunCakes Flavour Paste White Choco
100g

F56110
€6.05



FunCakes Baking Cups White pk/48

F84100
€3.09

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- 300 gram unsalted butter
- 250 ml water

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Add a few tablespoons of the 100's and 1000's to the batter and stir the batter. Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18-20 minutes.

Add 250 ml water to 250 gram mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 300 gram butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Add the flavouring. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Stir a few tablespoons of 100's and 1000's into the cream.

Place tip 1M in a decorating bag and fill this with the buttercream. Pipe a lovely swirl on the cupcakes and place the candle in the middle.

Have a nice birthday!

Made possible by Wilton. 