



## Pisang Ambon Cupcakes 18+

Pisang Ambon, everyone knows it! The royal tufts on these cupcakes are made with Pisang Ambon liqueur. The cupcakes are finished off with delicious Chocolate sprinkles and a slice of banana.

## Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105  
€4.55



FunCakes Mix voor Enchanted Cream®  
450 g

F10130  
€7.35



FunCakes Food Colour Gel Bright  
Green 30 g

F44155  
€3.55



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



House of Marie Baking Cups Folie  
Green - pk/24

HM1335  
€3.39

## **Ingrediënts**

- FunCakes Mix for Cupcakes 500 gr
- FunCakes Mix for Enchanted Cream® 200 gr
- FunCakes Food Colour Gel Bright Green
- FunCakes Mini Chocolate Rocks Dark
- 5 eggs
- 250 g soft unsalted butter
- 125 ml water
- 75 ml Pisang Ambon liqueur
- Slices of banana

## **Supplies**

- FunCakes Decorating Bags 41 cm
- Wilton Recipe Right® 12 Cup Muffin Pan
- Wilton Versa-Tools Mix & Pour Spoon
- House of Marie Baking Cups Folie Green

## **Step 1: Make the cupcakes**

Preheat the oven to 180°C (convection oven 160°C). Divide the House of Marie baking cups over the Wilton recipe right 12 cup muffin pan. Prepare 500 g 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 de cupcakes for approx. 18-22 minutes and let them cool off on the counter top.

## **Step 2: Make the enchanted cream**

Mix 200 g FunCakes mix for Enchanted Cream with 125 ml water, 75 ml Pisang Ambon and a drip of FunCakes Edible FunColours gel Bright Green. Mix this in 3 minutes on a high speed until you get a firm cream.

## **Step 3: Start decorating**

Put the cream in a FunCakes Decorating bag with Wilton Decorating tip #1M en squirt royal tufts on the cupcakes. Sprinkle the FunCakes mini chocolate rocks on top of the enchanted cream and decorate with a slice of banana.

## **Step 4: Enjoy these delicious Pisang Ambon Cupcakes!**