



Cupcakes for Valentine's Day

Vier de liefde met deze prachtige Valentijn cupcakes, want echte liefde gaat door de maag.. Maak er een prachtige Valentijnsdag van met jouw geliefden!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Sprinkle Medley Love 50g

F51385
€2.99



FunCakes Deco Melts Red 250g

F25130
€4.45



Wilton Recipe Right Muffin Pan

03-3118
€8.39



FunCakes Baking Cups Hearts pk/48

F84265
€3.45



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



FunCakes Mix for Cake Brownie 500g

F11195
€4.23



FunCakes Mix for Enchanted Cream® 450g

F10130
€5.88



FunCakes Deco Melts Pink 250g

F25125
€4.45



FunCakes Food Colour Paste Red 30g

F45070
€2.69



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



Wilton Decorating Tip Round #001

02-0-0132
€1.65



Wilton Decorating Tip Petal #104

02-0-0136
€1.65

Ingredients

- 500 g FunCakes Mix for Cupcakes
- 360 g FunCakes Mix for Brownies
- 400 g FunCakes Mix for Buttercream
- 75 g FunCakes Mix for Enchanted Cream®
- FunCakes Food Colour Paste Red
- FunCakes Sprinkle Medley Love
- FunCakes Deco Melts Red
- FunCakes Deco Melts Pink
- Callebaut Cacaopowder (100%)
- 790 g unsalted butter
- 475 ml water
- 100 ml milk
- 7 eggs (approx. 350 g)

Necessities

- FunCakes Baking Cups -Hearts- pk/48
- FunCakes decorating bags
- Wilton Recipe Right® Muffin Bakingpan 12 cupcakes
- Wilton Tip #001 Round
- Wilton Tip #104 Petal
- Wilton Tip #1M Open Star
- Wilton Standard Adapter/ Coupler
- Plastic insert cover
- Ice cream scoop
- Microwave safe bowls

Step 1: Preheat the oven to 175°C (hot-air oven 160°C)

Meanwhile, prepare 500g FunCakes mix for cupcakes according to the instructions on the packet. Divide the cupcake moulds between the baking pans and scoop a ball of batter into each mould with an icing spoon. Then bake the cupcakes for 18-22 minutes until done and let them cool on the counter.

Step 2: Making the brownies

Also make the 360g FunCakes mix for Brownies according to the instructions on the packet and again divide between the cupcake tins. Bake these in the oven for 18-22 minutes until done and also leave to cool on the countertop.

Step 3: Making the decoration

Melt red and pink Deco Melts in the microwave at max 500W in a bowl. Stir the melts well every 15-20 seconds and stop heating once the melts are almost completely melted. Put them in a piping bag with an adapter and nozzle #001. Without applying pressure to the piping bag, you can write the word 'love' nice and thin on an insert sleeve. Then let this set for 10 minutes in the fridge.

Step 4: Start preparing the butter cream

Prepare 400 g buttercream with 400 ml water and finish the cream further with 500 g soft buttercream. Divide this between 2 bowls and colour one portion red and the other brown with cocoa powder. In addition, prepare 75 g Enchanted Cream according to the instructions on the packet.

Step 5: Spreading the butter cream

Put the adapter on the piping bag and put nozzle #104 on this and fill the bag with the red buttercream. Pipe nice big roses on the natural cupcakes. You do this by starting in the middle with a dot of cream and around this you spray a 'leaf' of about 1.5 cm each time. Repeat this until the whole top of the cupcake is filled. Next, pipe the brown buttercream with nozzle #1M and use this to pipe beautiful tall tufts on the brownie cakes.

Step 6: Pipe on the Enchanted Cream

Next, put the Enchanted Cream in a piping bag with nozzle #1M and pipe it onto the plain cupcakes as beautiful rosettes. Then put your homemade 'love' decoration on the cupcakes and sprinkle some medley on top as desired.