



Cupcakes with ganache swirl

With this recipe you can make cupcakes with a delicious chocolate ganache swirl! The base of the cupcakes is made with the FunCakes mix for Cupcakes. The ganache topping is quick and easy to make with the Squires Kitchen mix for ganache.

Boodschappenlijstje



Patisse Disposable Decorating bags 41,
24 pieces

02435
€5.85



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



FunCakes Mix for Cupcakes 500 g

F10105
€4.55

Other materials for 24 cupcakes:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- 85ml water
- Real violets or sugar flowers

Preheat the oven on 180°C (convection oven 160°C). This recipe is for 20-24 cupcakes. Mix 500 gram mix, 250 gram butter and 5 eggs on low speeds for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups in the pan and half fill them with the batter. Bake the cupcakes in approx. 18-20 minutes. Let them cool down on cooling grid.

Place 250 gram of the mix in a microwavable bowl and add 85ml of cooled, boiled water. Place in the microwave on full power for 1 minute, stirring every 20 seconds until melted. Do not overheat. Once removed from the microwave, continue to stir until completely smooth. Let the ganache cool down in the fridge until it looks like quark, then mix it with the mixer.

Place the tip in the decorating bag and fill this up with the ganache. Spray lovely swirls on the cupcakes by moving the bag spirally from the outside to the inside. Then decorate them with sugar flowers or real violets, off course after you have cleaned them.

Made possible by Squires Kitchen.

