



Limoncello cupcakes

You can taste the summer in these delicious Limoncello cupcakes. The cupcakes are made with the FunCakes Special Edition mix for Limoncello Cake and decorated with homemade macarons.

Boodschappenlijstje



House of Marie Baking cups Yellow - pk/48

HM0053
€2.85



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€8.92



FunCakes Chocolate Melts White 350 g

F30115
€11.89



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.02



Wilton Decorating Tip #012 Std Round Carded

02-0-0138
€1.40



Silikomart Wonder Cakes Macaron Mat

MAC01A
€14.75



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.22



Wilton Decorating Tip #1M Open Star Carded

02-0-0151
€2.00



FunCakes Mix for Macarons, Gluten Free 300 g

F11115
€4.33

Other materials:

- 175 + 250 gram soft unsalted butter
- 4 eggs
- 50 ml water
- 70 gram egg white
- Jar of lemon curd
- 150 ml Limoncello (or use the FunCakes Flavouring Paste Lemon)
- Lemon, for decoration
- Ice cream scoop

Mix 300 gram FunCakes mix for Macarons with 70 gram egg white at high speed for 5 minutes. Use the FunColours Yellow gel to colour the batter. Put decorating tip #12 in a decorating bag and fill it with the macaron batter. Lay the macaron mat on a baking tray and pipe dots on the mat. Let this dry for 2 hours. Preheat the oven at 140°C (convection oven 130°C). Bake for 15 minutes.

Mix 200 gram FunCakes mix for Buttercream with 150 ml limoncello and 50 ml water, and set aside. If you don't want to use alcohol, mix the mix for buttercream with 200 ml water. Then add FunCakes lemon flavouring paste when you have made the buttercream.

Preheat the oven to 180°C (convection oven 160°C). Mix 400 gram FunCakes mix for Limoncello Cake with 175 gram soft butter and 4 eggs in 4 minutes into a smooth batter. Put the baking cups in a muffin tray and fill them with the use of an ice cream scoop. Bake the cupcakes in 20 minutes until golden. Let them cool down completely.

Finish the buttercream as described on the packaging. Put some of the buttercream in a decorating bag and pipe this between the macarons. Melt the FunCakes Chocolate Melts White in the microwave and put in a decorating bag. Cut off the tip and drizzle the chocolate over the macarons. Let it set in the fridge.

Put the remaining buttercream in a decorating bag with decorating tip #1M. Pipe nice dots on the cupcakes. Smooth some tablespoons of lemon curd and put it in a decorating bag. Cut off the tip and drizzle the lemon curd over the buttercream dots. Decorate the cupcakes with the macarons and lemon wedges. Put in the fridge until serving.