



Filled chocolate cupcakes

Chocolate, who doesn't love it? Make the base of these delicious filled chocolate cupcakes with the cupcake mix. Then fill the cupcakes with a chocolate of hazelnut paste. The swirl is easily made with the Wilton decorator icing chocolate.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Ready To Use Ganache Dark Choco 260g

F54735
€5.32

Other materials:

- 250 gram butter
- 5 eieren (size M, approx. 250 gram)
- Chocolate or hazelnut paste
- Nuts

First bake the cupcakes, all the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For 20-24 cupcakes/muffins put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approximately 18 minutes. Let the cupcakes cool down.

For filling the cupcakes place tip 230 in the decorating bag. Fill the decorating bag with the chocolate paste. Carefully press the tip into the cupcake and squeeze the chocolate paste into the cupcake. Then carefully remove the tip from the cupcake.

Place tip 1M in the decorating bag and fill this with the decorator icing. Make a beautiful swirl on the cake and decorate this with some nuts.

Made possible by Wilton.