

de leukste taarten shop



Mojito Cupcakes

The combination of chocolate cupcakes with mojito buttercream is delicious! The sweet chocolate flavour matches perfectly with the fresh buttercream. Finish the swirls with a fresh slice of lime and some mint.

Boodschappenlijstje



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cake Brownie 500g

F11195
€5.29



FunCakes Flavour Paste Green Mint
100g

F56180
€4.46



FunCakes Food Colour Gel Bright
Green 30g

F44155
€2.92

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Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Recipe Right Muffin Pan

03-3118
€10.69

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Ingredients

- FunCakes Mix for Buttercream 200 gr
- FunCakes Mix for Cake Brownie 360 g
- FunCakes Flavour Paste Green Mint
- FunCakes Food Colour Gel Bright Green
- 2 eggs size (approx. 100 gram)
- 40 gram unsalted butter
- 75 ml water
- 250 ml water
- 300 gram unsalted butter
- A few tablespoons of dark chocolate jimmies
- Slices of lime
- Mint leafs

Supplies

- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Recipe Right® 12 Cup Muffin Pan
- House of Marie Baking cups Polkadot Lime Green

Step 1: Make the buttercream mixture

Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.



Step 2: Bake the cupcakes

Make sure all the ingredients are at room temperature. Preheat the oven to 160°C. Mix 360 gram mix for brownies, 2 eggs, 40 gram butter and 75 ml water in a bowl. Beat the mixture in 3 minutes to a smooth batter. Line a muffin pan with paper baking cups. Fill a decorating bag with the batter and cut off the top. Fill the cups with the batter. Bake the cupcakes in approx. 25 minutes. Let them cool down on a cooling grid.

Step 3: Finish the buttercream

Finish the buttercream. Beat 300 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Add the flavouring and a bit of green colouring to the mixture. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Stir the chocolate jimmies into the cream.

Step 4: Start decorating

Place the tip in the decorating bag and fill this with the buttercream. Pipe swirls on the cupcakes and decorate them with a slice of lime and mint leaf.

Step 5: Enjoy these delicious Mojito Cupcakes!