



Get your snickers cupcakes

Snickers, caramel, cupcakes, buttercream... You can all find them in and on these cupcakes! The snickers aren't only in the swirls of buttercream, but also in the batter, this gives these cupcakes a surprising effect!

Boodschappenlijstje



Wilton Recipe Right Muffin Pan

03-3118
€10.69



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Chocolate Melts Milk 350g

F30110
€9.69



House of Marie Baking Cups Brown
pk/48

HM0022
€3.39



FunCakes Mix for Buttercream 1kg

F10560
€7.95



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Flavour Paste Caramel
Toffee 100g

F56150
€5.55

Other materials for 18 cupcakes:

- 5 eggs (approx. 250 gram)
- 250 gram unsalted butter
- 200 ml water
- 250 gram unsalted butter
- 10 mini snickers

Add 200 ml of water to 200 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Cut 7 mini snickers into small pieces.

Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Stir the chopped snickers through the batter. Line a muffin pan with paper baking cups, use an ice-cream scoop to fill the cups with batter. Bake the cupcakes in approx. 20 minutes. Let them cool down.

Beat 250 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 a bit of caramel flavour and beat to a smooth buttercream (approx. 10 minutes).

Chop the remaining snickers into some larger pieces. Place tip 1A in a decorating bag and fill this with the cream. Pipe beautiful swirls on the cupcakes and put the chopped snickers on the swirls.

Melt the candy melts in a bowl (suitable for the microwave) in the microwave. Fill a decorating bag with the melted melts and cut off the top. Make above the cupcakes a zigzag movement with the melted candy melts to decorate them.