



Scroppino cupcakes

These scroppino cupcakes are our variant on that delicious sorbet of lemon ice cream with vodka! We have given the buttercream on these cupcakes a lovely lemon flavour. But that's not all, we have added a bit of vodka to the batter.

Boodschappenlijstje



House of Marie Baking Cups Mint pk/50

HM1227
€3.35



LorAnn Super Strength Flavor -
Sparkling Wine - 3.7 ml

L0550
€2.29



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



Dr. Oetker Tradition Muffin Cake Pan
12 Cups

DRO1482
€19.99

Other materials:

- 5 eggs size L (approx. 250 gram)
- 250 gram unsalted butter
- 250 ml water
- 250 gram unsalted butter
- Optionally a small amount of vodka

Make sure all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). 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.

Mix 500 gram mix for cupcakes, 250 gram butter, 5 eggs and possible a bit of vodka on low speed in 4 minutes to a smooth batter. Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18-20 minutes. Let them cool down on a cooling grid.

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 to the mixture. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Place the tip in the decorating bag and fill this with the buttercream. Pipe swirls on the cupcakes and decorate them with the sugar strands.