



Gluten Free Cupcakes with Red Fruits

These Gluten Free Cupcakes with Red Fruit is perfect if you are looking for a delicious alternative to a cupcake. The cupcakes are made from FunCakes Mix for Cupcakes Gluten Free and frosted with gluten-free buttercream. Then decorate the cupcakes with red fruit to complete it.

Boodschappenlijstje



FunCakes Mix for Cupcakes Gluten Free 500g

F11110
€3.80



FunCakes Mix for Buttercream Gluten Free 500g

F11125
€5.45



FunCakes Decorating Bags 41cm pk/10

F85110
€3.79



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Recipe Right Muffin Pan

03-3118
€8.39



House of Marie Baking Cups White pk/48

HM0015
€3.25



House of Marie Baking Cups Light Pink pk/48

HM1210
€3.35

Ingredients

- FunCakes Mix for Cupcakes Gluten Free 500 g
- FunCakes Mix for Buttercream Gluten Free 200 g
- 490 g unsalted butter
- 5 eggs (approx. 250 g)
- 200 ml water
- Red berries
- Raspberries
- Apple blossom branches

Supplies

- FunCakes Decorating Bags
- Wilton Recipe Right® Muffin Pan
- Wilton Cooling Grid
- Wilton Decorating Tip #1M
- House of Marie Baking Cups White
- House of Marie Baking Cups Light Pink

Step 1: Bake the gluten free cupcakes

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 g FunCakes Mix for Cupcakes Gluten Free as indicated on the package. Line a muffin pan with paper baking cups and fill the cups with batter. Bake the cupcakes in the oven for approx. 18 - 20 minutes and let it cool down using a cooling grid.

Step 2: Make the buttercream

Prepare 200 g FunCakes Mix for Buttercream Gluten Free as indicated on the package. Place decorating tip #1M in the decorating bag and fill this with the cream.

Step 3: Decorate the cupcakes

Pipe swirls on the cupcakes and decorate them with berries, raspberries and apple blossoms.

Step 4: Enjoy these delicious Gluten Free Cupcakes with Red Fruits!

This recipe is made possible by FunCakes.