



Recipe Red velvet cupcakes with white chocolate cream

Surprise someone with these delicious red velvet cupcakes. The swirl of white chocolate cream is very tasty. Complete the cupcakes with some chocolate drizzle and marzipan roses.

Boodschappenlijstje



House of Marie Baking cups White -
pk/48

HM0015
€3.25



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



FunCakes Marzipan Decorations Roses
Red Set/6

F50425
€2.95



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€7.35



FunCakes Flavour Paste White Choco
100g

F56110
€6.05



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



Wilton Disposable Decorating Bags
40cm pk/12

03-3102
€6.85



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



FunCakes Mix for Red Velvet Cake 1 kg

F10565
€8.99

Other materials for red velvet cupcakes:

- 3 eggs
- 90 gram vegetable oil
- 200 ml water
- 200 ml milk

Preheat the oven to 175°C (convection 160°C). Divide the baking cups over the muffin pan. Prepare 500 gram FunCakes mix for Red Velvet Cake as described on the packaging. Fill the baking cups for 2/3. Bake in 20 minutes. Let them cool down completely.

Prepare 150 gram FunCakes mix for Enchanted Cream with 200 ml milk as described on the packaging. Bring to flavour with the white chocolate flavouring paste. Put this in a decorating bag with tip 1M and pipe big swirls on the cupcakes.

Melt some pure chocolate melts in a bowl in the microwave at 450W while stirring now and then. When it has almost melted, take it out of the microwave and stir away the visible pieces. Put this in a decorating bag and cut off the tip. Drizzle the chocolate over the cream. Stick a marzipan rose in the cream.