



Recipe Rainbow Cupcakes

These rainbow cupcakes with a swirl of enchanted cream are perfect for a themed party or a birthday treat. Easy, fast and delicious!

Boodschappenlijstje



Wilton Recipe Right® 12 Cup Muffin Pan
03-3118
€10.49



FunCakes Mix voor Enchanted Cream®
450 g
F10130
€7.35



FunCakes Decorating Bags 30 cm
pk/10
F85100
€3.15



FunCakes Mix for Cupcakes 500 g
F10105
€4.55

Other materials:

- 5 eggs
- 250 gram unsalted butter
- 100 ml milk
- 100 ml water
- Mini rainbow sour mat candy

Preheat the oven to 160 degrees. Make 500 grams of FunCakes mix for Cupcakes as indicated on the packaging and place the baking cups in the muffin pan. Divide the batter with an ice-cream scoop and bake the cupcakes light brown for about 18-20 minutes and let them cool on the counter. Make 150 grams of FunCakes Mix for Enchanted Cream with 100 ml of water and 100 ml of milk (If desired, only milk (200 ml) or only water (200 ml) can be added). Mix this at high speed. Put the Enchanted Cream in a piping bag with #1M tip and pipe rosettes on the cupcakes. Decorate the cupcakes with a mini rainbow sour mat.

Number of cupcakes: approximately 24 cupcakes