

de leukste taarten shop



Sint Cupcakes

Sinterklaas is back in town, and what better way to celebrate this festive season than with delightful cupcakes? The cupcakes are made with the FunCakes Mix for Cupcake topped with a luscious swirl of chocolate Enchanted Cream®, adorned with chocolate decorations in Sinterklaas style. Also perfect for baking as a Sinterklaas activity!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Enchanted Cream®
Choco 450g

F10135
€7.99



FunCakes Chocolate Decorations Saint
Nicholas 2cm set/25

F50675
€6.36



FunCakes Chocolate Decorations Saint
Nicolas pk/12

F50680
€6.36

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FunCakes Chocolate Decorations
Carrot pk/24

F50685
€4.60



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Recipe Right Mini Muffin Pan 24
Cups

03-0-0017
€12.59



House of Marie Mini Baking Cups Red
Velvet pk/60

HM1982
€3.59



Ingredients

- FunCakes Mix for Cupcakes 250 g
- FunCakes Mix for Enchanted Cream® Choco 150 g
- FunCakes Chocolate Decorations Sint
- 200 ml milk
- 125 g soft unsalted butter
- 2,5 egg (approx. 225 g)

Supplies

- FunCakes Decorating Bags
- Wilton Recipe Right® Mini Muffin Baking Pan 24 cupcakes
- Wilton Decorating Tip #1M Open Star
- House of Marie Mini Baking Cups Red Velvet Red

Step 1: Bake the mini cupcakes

Preheat the oven to 180°C (convection oven 160°C) and divide the baking cups between the muffin pan. Prepare 250 g FunCakes Mix for Cupcakes as indicated on the package and put it in a decorating bag. Fill the baking cups to just over half with batter and bake the cupcakes for about 13-16 minutes until light brown and cooked. Leave to cool on the counter.

Step 2: Make the Enchanted Cream® Choco

Prepare 150 g FunCakes Mix for Enchanted Cream® Choco as indicated on the package, put it in a



decorating bag with decorating tip #1M and swirl nice tufts on the cakes.

Step 3: Decorate the mini cupcakes

Decorate with various Sint chocolate decorations.

Step 4: Enjoy these delicious cupcakes and hand them out!

This recipe is made possible by FunCakes.