



Recipe Easter muffins

Bake Easter delicious with these Easter muffins. The muffins have a white chocolate taste and are decorated with white chocolate enchanted cream and spring sprinkles.

Boodschappenlijstje



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€6.25



FunCakes Chocolate Drops White 350 g

F30130
€10.45



FunCakes Flavour Paste White Choco
100g

F56110
€5.14



FunCakes Sprinkle Medley Happy
Easter 65 g

F52975
€2.68



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€8.92



Wilton Disposable Bags & Tips #1M
pk/6

2104-6882
€4.67



House of Marie Muffin Cups Tulip
Yellow pk/36

HM5751
€4.75

Ingredients

- FunCakes Baking Mix for Muffins 1kg
- FunCakes Mix for Enchanted Cream 450 g
- FunCakes Chocolate Drops White 350 g
- FunCakes Flavor paste White Choco 100 g
- FunCakes Sprinkle Medley Happy Easter
- 210 g vegetable oil
- 200 ml water
- 200 ml milk

Supplies

- House of Marie Muffin Molds Tulip Yellow pk/36
- Wilton Recipe Right Muffin Baking Mold 12 cupcakes
- Wilton Disposable Syringe Bags & Nozzles

Step 1: Bake the Muffins

Preheat the oven to 180°C (hot air oven 160°C). For 12 muffins, combine 500 g mix, 200 g vegetable oil (220 ml) (e.g. peanut oil) and 200 ml water in a bowl and mix on low speed for 5 minutes to form a smooth batter. Stir in White Chocolate drops and bake the muffins in the preheated oven for about 25 minutes until golden brown.

Step 2: Prepare the Enchanted Cream

Prepare 150 grams of FunCakes mix for Enchanted Cream with milk as directed on the package. Season with the white chocolate flavoring paste and place in a piping bag with #1M

Step 3: Decorate the Muffins

Pipe Royale tufts on the muffins and sprinkle the sprinkle medley on top.

Step 4: Enjoy these delicious Easter muffins!