



## 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

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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!**