



Tiramisu cupcakes

Everybody loves tiramisu and cupcakes! In this recipe we combine the best of both worlds.

Boodschappenlijstje



Wilton Standard Adaptor/Coupler

03-3139
€1.35



House of Marie Baking cups Brown -
pk/48

HM0022
€3.35



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49



FunCakes Chocolate Chunks Dark 350
g

F30135
€12.89



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



FunCakes Flavour Paste Tiramisu 100 g

F56205
€5.79

Other materials:

- 5 eggs size L (approx. 250 gram)
- 250 gram unsalted butter
- 250 ml water
- 250 gram unsalted butter
- Cocoa powder

Make sure all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Mix 500 gram mix for cupcakes, 250 gram butter, 5 eggs and the coconut flavouring on low speed in 4 minutes to a smooth batter. Line a muffin pan with paper baking cups, use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18-20 minutes. Let them cool down on a cooling grid.

Finish the buttercream. Beat 300 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Add the flavouring to the mixture. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Place the coupler in the decorating bag and place tip 12 on top. Fill the decorating bag with the buttercream. Pipe small swirls on the cupcakes and sprinkle some cocoa powder on top.