



Recipe Mini Chocolate Cupcakes with Strawberry Buttercream

Surprise someone with these lovely mini chocolate cupcakes. The mini cupcakes are decorated with strawberry buttercream and fresh sweet strawberries.

Boodschappenlijstje



House of Marie Mini Baking Cups Foil
Silver pk/36

HM2262
€3.39



Wilton Disposable Decorating Bags
40cm pk/12

03-3102
€6.85



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Flavour Paste Strawberry
120g

F56220
€5.89



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35

Other materials for Chocolate cupcakes with strawberry buttercream:

- 2 eggs
- 40 + 150 gram soft unsalted butter
- 75 + 125 ml water
- Strawberries

Preheat the oven to 175°C (convection oven 160°C). Place the mini baking cups in the muffin pan. Prepare 360 gram FunCakes mix for Brownies and 125 gram FunCakes mix for Buttercream as described on the packaging. Put the brownie batter in a decorating bag, cut off the tip and fill the baking cups half full. Bake the chocolate cakes in 16-18 minutes and let them cool down.

Finish the buttercream as described on the packaging and bring to flavour with the strawberry flavouring paste. Put the buttercream in a decorating bag with tip 1M and pipe dots on the chocolate cupcakes. Place a strawberry on each cupcake.

Recipe is for 18 mini cupcakes.