



Monkey face cupcakes

These cupcakes have a delicious banana flavour and a monkey head candy on top. Bake these delicious banana cupcakes yourself with this recipe from Deleukstetaartenshop and the 'Katja Apekoppen'.

Boodschappenlijstje



House of Marie Baking cups Yellow - pk/48

HM0053
€3.35



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



House of Marie Baking cups Black - pk/48

HM0039
€3.35



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15



FunCakes Flavour Paste Banana 120 g

F56230
€5.89



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55

Other materials

- 5 eggs
- 250 gram soft unsalted butter
- 200 ml water
- Bag of 'Katja Apekoppen'

Mix 200 gram FunCakes mix for Buttercream with 200 ml water and set aside. Preheat the oven to 180°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 500 gram FunCakes mix for Cupcakes, 5 eggs and 250 gram butter at a low speed into a smooth batter for 5 minutes. Divide the yellow and black baking cups over the muffin pan and fill them with batter. Bake the cupcakes in about 18-20 minutes until golden and let them cool down completely.

Finish the buttercream as described on the packaging and flavour it with FunCakes Flavouring Paste Banana. You can make it more yellow with the colouring gel. Put the buttercream in a decorating bag with decorating tip 1M and pipe nice dots on the cakes. Place a monkey face candy on each cupcake.

Tip: for some extra banana flavour, add banana flavouring paste to the cupcake batter.

When you're throwing a big party, also make a [Monkey face cake](#)