

de leukste taarten shop



Strawberry cupcakes

Looking for a small, sweet treat that's impossible to resist? These strawberry cupcakes are the perfect choice for any baking occasion. Light, fluffy and topped with a delicious strawberry cream, they bring a fresh and fruity touch to every bite. The Enchanted Cream® Strawberry creates a beautifully pastel pink topping with a soft strawberry flavor, ideal for piping elegant swirls and getting creative with your decoration. Perfect for parties, special treats or simply a cosy baking moment at home.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€3.64



FunCakes Mix for Enchanted Cream®
Strawberry 450g

F11240
€7.75

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FunCakes Fineliner Decorating set/10

F85130
€6.49



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Ingredients

- 500 g FunCakes Mix for Cupcakes
- 150 g FunCakes Mix for Enchanted Cream® Strawberry
- 250 g unsalted butter
- 200 ml milk
- 5 eggs (approx. 250 g)

Necessities

- FunCakes Baking Cups Pink
- FunCakes Decorating Bags
- Wilton Decorating Tip #1M Open Star
- Wilton Recipe Right® Muffin Baking Pan (12 cupcakes)

Step 1: Preheat the oven

Preheat the oven to 180°C (convection oven 160°C) and place the pink baking cups in a muffin pan.

Step 2: Make the cupcakes

Prepare 500 g FunCakes Mix for Cupcakes according to the instructions on the package. Divide the batter evenly among the baking cups. If you have any batter left, bake a second batch.

Bake the cupcakes for approximately 18-22 minutes until golden and cooked through. Remove them from the pan and allow them to cool completely on the countertop.



Step 3: Decorate the cupcakes

Prepare 150 g FunCakes Mix for Enchanted Cream® Strawberry according to the instructions on the package until light and fluffy.

Transfer the cream into a decorating bag fitted with Wilton piping tip #1M and pipe beautiful high swirls onto the cooled cupcakes. Finish by adding fresh strawberries on top for a fruity and elegant touch.

This recipe is made possible in part by FunCakes.