

# de leukste taarten shop



## Banana royale split cupcakes

Banana royale split cupcakes, the names says it all! A delicious combination of chocolate with banana! Decorate the swirls on these brownie cupcakes with slices of banana.

## Boodschappenlijstje

---



### Wilton Standard Adaptor/Coupler

03-3139  
€1.35



### Wilton Recipe Right Muffin Pan

03-3118  
€10.69



### House of Marie Baking Cups Polkadot Yellow pk/48

HM0138  
€3.39



### FunCakes Chocolate Chunks Dark 350g

F30135  
€10.45

# de leukste taarten shop



FunCakes Mix for Buttercream 500g

F10125  
€5.09



FunCakes Mix for Cake Brownie 1kg

F10525  
€8.95



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



FunCakes Chocolate Melts Dark 350g

F30105  
€9.95



FunCakes Fineliner Decorating set/10

F85130  
€6.49



FunCakes Food Colour Gel Yellow 30g

F44115  
€2.92



FunCakes Flavour Paste Banana 120g

F56230  
€5.09



FunCakes Decorating Bags 41cm pk/10

F85110  
€3.89

# de leukste taarten shop

Other materials:

- 2 eggs size L (approx. 100 gram)
- 40 gram unsalted butter
- 75 ml water
- 250 ml water
- 250 gram unsalted butter
- Bananan in slices

Make sure all the ingredients are at room temperature. Preheat the oven to 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 360 gram mix for brownies, 2 eggs, 40 gram butter and 75 ml water in a bowl. Beat the mixture in 3 minutes to a smooth batter. Stir the chocolate chunks true the batter. Line a muffin pan with paper baking cups. Fill a decorating bag with the batter and cut of the top. Fill the cups with the batter. Bake the cupcakes in approx. 25 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 and a bit of yellow colouring 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 fill this with the buttercream. Please note, you're not using a tip. Pipe swirls on the cupcakes. Start at the outer ring and work from the inside up while turning. Finish the swirls with slices of banana.

# de leukste taarten shop

Melt approx. 30 gram chocolate in the microwave and sprinkle the melted chocolate over the cupcakes.