


花香开心果杯子蛋糕 Vanilla Pistachio Cupcakes

It's so yummy that you'll even want to lick your fingers, so no roasting is wasted. Created by Oriental Cuisine

24 cupcakes

   Easy

 up to 10 Min.



Ingredients:

For Cupcakes:

1 box Dr. Oetker Nona Cupcakes
Vanilla Paper Cups (FREE in pack with Dr. Oetker Nona Cupcakes Vanilla)
3 Large Eggs
120 ml Water
120 ml Vegetable Oil

For Cream Cheese Filling:

200 g Butter (soften)
100 g Cream Cheese
120 g Icing Sugar

For Decoration:

Edible Flowers
Pistachios (chopped)

- 1 Preheat oven to 180°C.
- 2 Place the Dr. Oetker Nona Cupcake, eggs and water in the mixing bowl. Mix at high speed for 2 minutes. Add in vegetable oil and mix at high speed for 1 minute.
- 3 Place paper cups in muffin tin. Scoop batter into paper cups, about 2/3 full.
- 4 Bake at 180 °C for 15 to 20 minutes. Set aside to cool.
- 5 For cream cheese filling, place butter, cream cheese and icing sugar in a mixing bowl. Mix at high speed for 1-2 minutes until thick, fluffy and spreadable



- 6 Pipe the cream over the cupcakes, sprinkle with pistachio and decorate with edible dried rose.

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