

Polka Dot Cupcakes

Create pretty and unique looking cupcakes, with a polka dot effect which will make yours, stand out from the crowd.

1 Portion



Easy

up to 10 Min.



Ingredients:

For Cupcakes:

275 g Dr. Oetker Nona Plain Flour (sieved)
3 Eggs (large)
220 g Refined Sugar
150 ml Milk
3 tsp Dr. Oetker Nona Baking Powder (sieved)
1 tsp Ovalette
1 tsp Dr. Oetker Nona Vanilla Flavour
1 piece Dr. Oetker Nona Food Colours

- 1 Place eggs, sugar and ovalette in a mixing bowl. Mix at high speed until batter is fluffy and white.
- 2 Pour in milk, plain flour, baking powder and vanilla flavour, mix at low speed until the batter well combined.
- 3 Divide the batter into 5 bowls. Add you favourite colour into different bowl and mix well.
- 4 Fill batter into different piping bags. Pipe the batter into the paper cups (3/4 full). Pipe dots on top by piping batter of different colours.
- 5 Steam at low/medium heat for 10 to 15 minutes or until cooked.