

Surprise Inside Cupcakes

Get creative and bake a colourful centre filled cupcake surprise, by adding a variety of sprinkles into the centre.

24 cupcakes



Easy

🕒 up to 10 Min.



Ingredients:

For Cupcake:

1 box Dr. Oetker Nona Cupcakes
Vanilla
3 Eggs (Large)
120 ml Water
120 ml Vegetable Oil
1 tsp Strawberry Emulco
1 tsp Coffee Emulco
1 tsp Dr. Oetker Nona Pandan Emulco
1 tsp Orange Emulco

For Decoration:

Heart Sugar
Star Sugar
Mini Button Sugar

For Frosting:

200 g Butter (softened)
600 g Icing Sugar
1 tbs Dr. Oetker Nona Vanilla Flavour

- 1 Place the Dr. Oetker Nona Cupcakes Vanilla, water, oil and eggs in a mixing bowl. Mix at high speed for 1 minute or until batter is light and fluffy.
- 2 Preheat the oven to 180°C.
- 3 Divide batter into 4 bowls. Add 1 teaspoon of strawberry emulco in a bowl, mix well. Repeat for the other emulco.
- 4 Place the paper cups in muffin moulds. Starting with one batter, spoon a small spoonful of batter into the paper cup. Then spoon another colour as close to the edge to cover the previous colour. Repeat until the paper cup is 2/3 full.
- 5 Bake at 180 °C for 15 to 20 minutes. Set aside to cool.
- 6 Use a piping nozzle to core the centre of the cupcakes and fill with the sprinkles.
- 7 Cream butter, icing sugar and vanilla flavour in a bowl until mixture is stiff.



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- 8 Pipe the frosting over the cupcakes.



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