



Clown cupcakes

35'

Hands on

25'

Cook Time

12

Portion(s)

2

Difficulty



Method

For the cupcakes

- Preheat the oven to 170° C (340° F) set to fan.
- In a mixer's bowl add the butter, the sugar, and beat with the whisk attachment at high speed, for 4-5 minutes, until fluffy.
- Add the eggs one by one, the vanilla extract, and beat well. Wait for each egg to be incorporated before adding the next.
- In a bowl mix the flour, the cocoa powder, the baking powder, and the salt. Transfer to the mixer and beat for 10 seconds.
- Transfer the mixture to a pastry bag and fill a 12-cup [muffin pan](#). Ideally, to be able to remove the cupcakes from the pan, you should place some cupcake liners in each muffin cup.
- Bake them for 20-25 minutes and then let them cool.

For the buttercream

- In a mixer's bowl add the butter, the icing sugar, the milk, and beat with the paddle attachment at high speed, for 3-4 minutes, until fluffy.
- Transfer to a [pastry bag](#) and set it aside.

To assemble

- Spread the melted chocolate on the outside of the ice cream cones.
- Roll the cones in baking pans where you've put the colored candies and the confetti to stick on the cones.
- Transfer the cones standing on parchment paper and let them stabilize.
- Divide the buttercream on top of each cupcake and decorate with the candies for the eyes and the noses. Place the cones to create the hats and serve.

Ingredients

For the cupcakes

- 220 g butter, at room temperature
- 220 g granulated sugar
- 4 eggs, medium
- 1 teaspoon(s) [vanilla extract](#)
- 200 g all-purpose flour
- 50 g cocoa powder
- 1 teaspoon(s) baking powder
- 1 pinch salt

For the buttercream

- 250 g butter, at room temperature
- 300 g icing sugar
- 1 tablespoon(s) milk
- 1 teaspoon(s) [vanilla extract](#)

To assemble

- 200 g chocolate couverture, melted
- 12 ice cream cones
- 80 g chocolate sprinkles, colored
- 80 g [edible confetti sprinkles](#)
- candies, for the eyes
- candies, for the noses

Διατροφικός πίνακας

Nutrition information per portion

738 Calories (kcal)	43.0 Total Fat (g)	27.0 Saturated Fat (g)	78.0 Total Carbs (g)
37%	61%	135%	30%
58.0 Sugars (g)	7.3 Protein (g)	3.0 Fibre (g)	0.28 Sodium (g)
64%	15%	12%	5%