

AIRFRYER CUPCAKES

RECIPE



Ingredients:

- 200 g Buttercream Icing
- 120 g Unsalted Butter
- 120 g Caster Sugar
- 120 g Self Raising Flour
- 1 Tbsp Vanilla Paste
- 2 Large Eggs
- Food Colouring optional

Kitchen Gadgets:

- Stand Mixer/Hand Mixer
- Air Fryer
- Small Pudding Dishes
- Cupcake Paper Liners
- Nozzle Set
- Piping Bags
- Peg
- Scissors
- Drinking Glass

Instructions:

1. Load your butter and sugar into the Thermomix or stand mixer and mix on speed 3 for 3 minutes.
2. Scrape the sides and add the vanilla and the eggs. Mix on speed 3 for a further 3 minutes.
3. Add the flour and mix on speed 4 for 1 minute. Then scrape the edges.
4. Load the cupcake batter into paper cases to $\frac{1}{4}$ full and then inside your small pudding dishes.
5. Load into the air fryer and cook for 12 minutes at 160c. Allow to cool on cooling tray.

- Clean the Mixer and then make your buttercream icing. Load into separate dishes with food colouring if you want rainbow cupcakes.
- Once the cupcakes are cool, load the nozzle into the piping bag and the piping bag over the drinking glass. Add the buttercream, use your hands to tightly twist the piping bag, and add a peg to the top. Cut the bottom off the piping bag so that the nozzle comes through.
- Pipe your cupcakes and then serve.

Notes:

Make Ahead. You can also make your easy air fryer cupcakes ahead of time. This is perfect if you have a party that you want to use them for the next day.

Colours:

Use your imagination and have whichever colour combos that you want. In cupcake class, I loved making red and yellow.

Nutrition:

Calories: 262kcal | Carbohydrates: 22g | Protein: 3g | Fat: 18g | Saturated Fat: 11g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 5g | Trans Fat: 0.4g | Cholesterol: 81mg | Sodium: 20mg | Potassium: 46mg | Fiber: 0.3g | Sugar: 14g | Vitamin A: 642IU | Vitamin C: 0.1mg | Calcium: 23mg | Iron: 0.3mg



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