Pistachio Cupcakes with Mixed Nuts

czas przygotowania: 25 min

poziom trudności: łatwy



Soft, fluffy pistachio cupcakes topped with a smooth lemon icing and a crunchy mix of nuts. Made with Gellwe Pistachio Cupcake Mix, these delicious little treats are quick and easy to prepare. Decorated with pistachios, walnuts and cashews, they're perfect for afternoon coffee, family gatherings or whenever you're craving something sweet and nutty.

Składniki

For the cupcakes:

- Gellwe Pistachio Cupcake Mix – 1 pack
- Large eggs – 2
- Vegetable oil – 100 ml
- Milk – 100 ml

For the icing and decoration:

- Icing sugar – 150 g
- Lemon juice – 2 tbsp
- Mixed nuts (pistachios, walnuts and cashews) – for decoration

Sposób przygotowania