



CHICK CUPCAKES

QimiQ BENEFITS

- Baked goods remain moist for longer
- Creamy indulgent taste with less fat
- Bake stable and deep freeze stable
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer



15



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE CUPCAKES

75 g	Butter
125 g	Sugar
pinch(es)	Salt
1 sachet(s)	Vanilla sugar
2	Egg yolk(s)
125 g	QimiQ Classic, melted
2	Egg white(s)
175 g	Wheat flour
1 tsp	Baking powder

FOR THE CREAM

250 g	QimiQ Classic, unchilled
100 g	Coconut milk
60 g	Sugar
20 g	Coconut flakes
250 g	Cream 36 % fat, whipped

TO DECORATE

12 ea	Almonds
	Chocolate Beans
6 ea	Strawberries

METHOD

1. Pre-heat the oven to 180° C (conventional oven).
2. For the cupcakes, whisk the butter, sugar, salt and vanilla sugar until fluffy. Add the egg yolks individually and mix well. Stir in the melted QimiQ Classic.
3. Whisk the egg whites until stiff.
4. Mix the flour and baking powder together and sift into the butter mixture. Add the stiff egg whites and carefully mix everything together.
5. Place paper cases into a muffin form and spoon approx. 1 tablespoon of mixture into each case. Bake in the hot oven for approx. 20 minutes.
6. For the cream, whisk QimiQ Classic smooth. Add the coconut milk, sugar and dessicated coconut and mix well. Fold in the whipped cream. Chill for at least 4 hours, preferably over night.
7. Scoop balls out of the cream with the help of an ice cream scoop (approx. 5 cm Ø), and position on the cupcakes. Sprinkle with dessicated coconut.
8. Use unpeeled almonds as beaks and chocolate beans as eyes. Cut crests out of strawberries and place on the head (use the photos as guides).