



BAKED APPLE CUPCAKES



QimiQ BENEFITS

- Light and fluffy consistency
- Alcohol stable and does not curdle
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 1000 G

FOR THE CUPCAKES

80 g	QimiQ Cream Base
75 g	Butter, melted
75	Sugar
127 g	Egg(s)
75 g	Digestive biscuits, crumbled well
12 g	Flour
75 g	Walnuts, ground
1 package	Baking powder
0.5 tsp	Orange zest
1 small pinch(es)	Cinnamon
1 tsp	Rum

FOR THE TOPPING

127 g	QimiQ Whip Pastry Cream, chilled
215 g	Apple(s)
25 g	Granulated sugar
1 package	Vanilla sugar
	Lemon juice, from 1/2 lemon
	Lemon peel, from 1/2 lemon
25 g	Walnuts
12 g	Raisins
1 small pinch(es)	Cinnamon
1 small pinch(es)	Pimento spice
pinch(es)	Cloves, ground
100 g	Cream cheese
30	Sugar

METHOD

1. Preheat the oven to 160 °C (air circulation).
2. For the cupcakes: mix the QimiQ Sauce Base with the melted butter, sugar and eggs. Add the remaining ingredients and mix well.
3. Fill into greased muffin moulds and bake in the preheated oven for approx. 25-30 minutes. Allow to cool.
4. For the topping: coarsely dice the apples. Place the apples, sugar, vanilla sugar, lemon juice, lemon zest, nuts, raisins and spices into a covered pan and cook in the oven at 160° C until soft. Allow the mixture to cool. Blend.
5. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the mixture is completely incorporated (especially the bottom and sides of bowl). Add the cream cheese, sugar and the 250 g of apple puree and continue to whip until the required volume has been achieved.
6. Fill the cream into a piping bag and pipe onto the cupcakes. Decorate as required and allow to chill for approx. 4 hours.