



# RED VELVET CUPCAKES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Baked goods remain moist for longer



15



easy

## INGREDIENTS FOR 1000 G

### FOR THE CUPCAKES

<b>110 g</b>	QimiQ Cream Base
<b>178 g</b>	All purpose flour
<b>12 g</b>	Baking soda
<b>10 g</b>	Cocoa powder
<b>116 g</b>	Sugar
<b>41 g</b>	Egg(s)
<b>120 ml</b>	Vegetable oil
<b>110 ml</b>	Buttermilk
<b>8.5 g</b>	Nielsen-Massey Bourbon Vanilla Paste
<b>24 g</b>	Red food colouring
<b>12 ml</b>	Vinegar

### FOR THE CHOCOLATE TOPPING

<b>85.5 g</b>	QimiQ Classic, chilled
<b>85.5 g</b>	QimiQ Whip Pastry Cream, chilled
<b>34 g</b>	Sugar
<b>3.4 ml</b>	Lemon juice
<b>5 g</b>	Vanilla extract
<b>12 g</b>	Corn syrup, light
<b>14 g</b>	Ghirardelli cocoa powder 15-17%
<b>5.8 g</b>	Nonfat milk powder
<b>10 g</b>	Dark chocolate (40-60 % cocoa), melted

## METHOD

1. Pre-heat the oven. Bake time in a silicon cup mold 18 min at 350° F.
2. Sift the flour, baking soda and cocoa powder.
3. Whip the sugar and eggs until frothy. Add the QimiQ Sauce Base while whisking.
4. Add the oil slowly until fully incorporated. Add the buttermilk, vanilla, food coloring and vinegar.
5. At slow speed add the sifted dry ingredients and mix until well blended.
6. Fill the greased cup pans or silicon molds and bake. Allow to cool.
7. For the chocolate topping: mix the chilled QimiQ Classic and QimiQ Whip with the sugar in a mixer at slow speed for 2 minutes and at high speed until the mixture is smooth.
8. Add the lemon juice, vanilla and corn syrup and blend well.
9. Mix the cocoa and milk powder and add slowly while the mixer is at slow speed. Scrape the bottom and sides of the bowl.
10. Add the melted chocolate and turn the mixer to high speed. Mix until smooth and the desired volume has been reached.

11.Fill the cream into a piping bag and pipe onto the cupcakes. Decorate with berries and powder sugar to serve.