



# SWEET POTATO CUPCAKES WITH HONEY GOATS' CHEESE BUTTERCREAM



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



## INGREDIENTS FOR 10 PORTIONS

### FOR THE CUPCAKES

<b>260 g</b>	All purpose flour
<b>5.2 g</b>	Cinnamon
<b>4.6 g</b>	Baking powder
<b>4.6 g</b>	Baking soda
<b>2.5 g</b>	Ginger root, ground
<b>1.9 g</b>	Ground nutmeg, ground
<b>2.8 g</b>	Salt
<b>230 g</b>	Butter, unsalted
<b>260 g</b>	Brown sugar
<b>200</b>	Sugar
<b>200 g</b>	Egg(s)
<b>450 g</b>	Sweet potatoes, pureed
<b>150 g</b>	Pecan nuts, chopped

### FOR THE TOPPING

<b>250 g</b>	QimiQ Whip Pastry Cream, unchilled
<b>150 g</b>	La Bonne Vie honey goat cheese
<b>100</b>	Whipping cream 36 % fat
<b>80 g</b>	Sugar
	Lemon juice

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Mix the flour with the cinnamon, baking powder, baking soda, ginger, nutmeg and salt.
3. Blend the butter with the sugar until creamy. Add the eggs and mix well. Add the dry ingredients and mix well.
4. Add the sweet potato puree and pecan nuts and mix well.
5. Fill the mixture into the cupcake moulds (approx. 3/4 full) and bake in the preheated oven for approx. 20-25 minutes. Allow to cool.
6. For the topping: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
7. Add the remaining ingredients and continue to whip until the required volume has been achieved.
8. Fill the topping into a piping bag and pipe onto the cupcakes.