



CHOCOLATE AND NUT CUPCAKES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation
- Light, fluffy and moist consistency



20



easy

INGREDIENTS FOR 10 SERVINGS

FOR THE CUPCAKES

125 g	QimiQ Cream Base
80 g	Butter, melted
60 g	Sugar
2	Egg(s)
80 g	Digestive biscuits, crumbled well
1 tbsp	Flour
60 g	Hazelnuts, ground
0.5 package	Baking powder
1.5 tsp	Cocoa powder

FOR THE TOPPING

250 g	QimiQ Classic, unchilled
400 g	Bittersweet chocolate, chopped
50 g	Powdered 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 the mixture into greased muffin moulds and bake in the preheated oven for approx. 25-30 minutes. Allow to cool.
4. For the topping: melt the QimiQ Classic and remove from the heat. Add the chocolate and stir until it has completely melted. Add the icing sugar and mix well.
5. Chill the cream, fill into a piping bag and pipe onto the cold cupcakes. Decorate as required.