



CHOCOLATE CUPCAKES WITH BASIC CHOCOLATE TOPPING



QimiQ BENEFITS

- Baked goods remain moist for longer
- Foolproof
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 1000 G

FOR THE CUPCAKES

114 g	QimiQ Classic, unchilled
68 g	Butter, softened
114 g	Sugar
1 sachet(s)	Vanilla sugar
pinch(es)	Salt
3 piece(s)	Egg yolk(s)
90 g	Egg white(s)
114 g	Flour
36 g	Cocoa powder
0.5 sachet(s)	Baking powder

FOR THE TOPPING

180 g	QimiQ Classic, unchilled
365 g	Bittersweet chocolate, chopped
27 g	Powdered sugar

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. For the cupcakes, whisk the butter, sugar, vanilla sugar and salt until fluffy. Slowly add the egg yolks and continue to whisk for a further 5 minutes.
3. Whisk the QimiQ Classic smooth. Add to the butter mixture and mix well.
4. Whisk the egg whites stiff and fold into the QimiQ mixture.
5. Sieve the flour, cocoa powder and baking powder together and fold into the mixture.
6. Spoon one tablespoon of mixture into individual muffin cases and bake in the hot oven for approx. 20 minutes.
7. For the topping, melt the QimiQ Classic. Remove from the heat, add the chocolate and stir until the chocolate has completely melted. Add the icing sugar and mix well.
8. Chill the cream, fill into a piping bag and pipe onto the cold cupcakes.