



# BUTTERFLY CUPCAKES



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 12 SERVINGS

### FOR THE CUPCAKES

<b>250 g</b>	QimiQ Sauce Base
<b>80 g</b>	Butter, melted
<b>1 package</b>	Vanilla sugar
<b>2</b>	Egg yolk(s)
<b>2</b>	Egg white(s)
<b>150 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
<b>250 g</b>	AP Flour
<b>0.5 package</b>	Baking powder

### FOR THE CREAM

<b>250 g</b>	QimiQ Whip, chilled
<b>150 g</b>	Strawberry jam
<b>40 ml</b>	Milk
<b>170 g</b>	Cream cheese

### FOR THE SUGAR GLAZING

<b>2 tbsp</b>	Powdered sugar
<b>1 tsp</b>	Lemon juice
	Coloured sprinkles [hundreds and thousands], to decorate

## METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. For the cupcakes: mix the QimiQ Sauce Base together with the melted butter, vanilla sugar and egg yolks until smooth.
3. Whisk the egg whites with the sugar and salt until stiff.
4. Mix the flour with the baking powder and add to the QimiQ mixture. Add the whisked egg whites and carefully mix everything together.
5. Spoon the mixture into greased muffin molds and bake in the preheated oven for approx. 20-25 minutes. Allow to cool.
6. For the cream: 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. For the sugar glazing: whisk the icing sugar with the lemon juice until smooth. Cut the top off of the cupcakes, slice in half and glaze with the sugar glazing.
9. Pour the cream into a piping bag with star nozzle and pipe onto the cupcakes. Place the wings in position and decorate with the coloured sprinkles.