



CHOCOLATE AND GINGERBREAD CUPCAKES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Cupcakes remain moist for longer



15



easy

INGREDIENTS FOR 6 SERVINGS

FOR THE CUPCAKES

125 g	QimiQ Sauce Base
120 g	Butter, melted
120 g	Sugar
4	Egg(s)
120 g	Graham crackers, crumbled well
20 g	AP Flour
120 g	Hazelnuts, ground
10 g	Baking powder
1 small pinch(es)	Gingerbread spice
20 g	Cocoa powder
10 g	Orange zest

FOR THE TOPPING

250 g	QimiQ Classic
100 g	Butter
70 g	Sugar
1 cl	Rum (optional)
200 g	Dark chocolate (40-60 % cocoa), minced
1 small pinch(es)	Gingerbread spice
	Cinnamon
5 g	Orange zest

TO DECORATE

	Chocolate flakes
	Cocoa powder
	Orange zest

METHOD

1. Preheat an oven to 320 °F (air circulation).
2. For the cupcakes: mix the QimiQ Sauce Base with the melted butter, sugar and eggs until smooth. Add the remaining ingredients and mix well.
3. Fill into greased muffin molds and bake in the preheated oven for approx. 25-30 minutes. Allow to cool.
4. For the topping: place the ingredients together in a sauce pan and melt. Allow to cool for approx. 2 hours.
5. Stir the cold mixture well with a whisk. Pour into a piping bag with a star nozzle and pipe onto the cupcakes. Decorate with chocolate flakes, cocoa powder and orange zest.