



SWEET POTATO CUPCAKES WITH HONEY GOAT CHEESE BUTTERCREAM



QimiQ BENEFITS

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



INGREDIENTS FOR 10 PORTIONS

FOR THE CUPCAKES

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

FOR THE TOPPING

250 g	QimiQ Whip, room temperature
150 g	La Bonne Vie honey goat cheese
100	Whipping cream 36% fat
80 g	Sugar
	Lemon juice

METHOD

1. Preheat an oven to 350 °F (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 molds (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.