



BERRY CUPCAKES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Acid and alcohol stable
- Quick and simple preparation
- Light, fluffy and moist consistency



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easy

INGREDIENTS FOR 1000 G

FOR THE CUPCAKES

60 g	QimiQ Sauce Base
60 g	Butter, melted
60 g	Granulated sugar
2	Egg(s)
60 g	Graham crackers, crumbled well
10 g	AP Flour
60 g	Hazelnuts, ground
5 g	Baking powder
10 g	Cocoa powder

FOR THE TOPPING

250 g	QimiQ Whip, chilled
110 g	Butter, melted
350 g	Mixed berries, fresh, pureed
80 g	Sugar
12 g	Vanilla sugar

METHOD

1. For the Cupcakes: mix the QimiQ Saucebase with the melted butter, sugar and eggs. Add the remaining ingredients and mix well.
2. Fill the mass into molds and bake at 320 °F (air circulation) for approx. 25-30 Minuten. Cool.
3. For the topping: whisk the cold QimiQ Whip with the sugar until completely smooth (ensuring that the entire mixture is incorporated, especially from bottom and sides of bowl). Add the vanilla sugar and the pureed berries and continue to whisk until the required volume has been achieved. Quickly fold in the melted butter.
4. Fill the topping into a piping bag and pipe onto the cupcakes. Decorate as required and serve.