



# CHOCOLATE CUPCAKES WITH BLUEBERRY TOPPING



## QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- Quick and simple preparation
- Cupcakes remain moist for longer
- Light and fluffy consistency



40



medium

## Tips

Raspberries can be used instead of blueberries.

## INGREDIENTS FOR 12 SERVINGS

### FOR THE CUPCAKES

<b>125 g</b>	QimiQ Sauce Base
<b>5</b>	Egg(s)
<b>250 g</b>	Butter, melted
<b>200 g</b>	AP Flour, plain
<b>1 package</b>	Baking powder
<b>0.5 package</b>	Vanilla sugar
<b>50 g</b>	Cocoa powder
<b>2 tbsp</b>	Corn starch
<b>1 pinch(es)</b>	Salt
<b>200 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>150 g</b>	Sugar
	Butter, for the baking tin

### FOR THE TOPPING

<b>250 g</b>	QimiQ Whip, chilled
<b>60 g</b>	Sugar
<b>200 g</b>	Blueberries
<b>100 g</b>	Butter, melted

## METHOD

1. Preheat the oven to 340 °F (air circulation).
2. Separate the eggs. Mix the egg yolks with the QimiQ Sauce Base and melted butter until smooth.
3. Whisk in the flour, baking powder, vanilla sugar, cocoa powder, corn starch and salt. Fold in the melted chocolate.
4. Whisk the egg whites with the sugar until fluffy and carefully fold into the mixture.
5. Pour the mixture into greased muffin moulds and bake in the preheated oven for approx. 50 minutes. Allow to cool.
6. For the topping: mix the cold QimiQ Whip with the sugar and blueberries together until smooth using an immersion blender. Whip the mixture until the required volume has been achieved and fold in the melted butter.
7. Pour the cream into a piping bag and pipe onto the cold cupcakes. Allow to chill well.