



# CHOCOLATE AND NUT CUPCAKES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation
- Light, fluffy and moist consistency



20



easy

## INGREDIENTS FOR 10 SERVINGS

### FOR THE CUPCAKES

<b>125 g</b>	QimiQ Sauce Base
<b>80 g</b>	Butter, melted
<b>60 g</b>	Sugar
<b>2</b>	Egg(s)
<b>80 g</b>	Graham crackers, crumbled well
<b>1 tbsp</b>	AP Flour
<b>60 g</b>	Hazelnuts, ground
<b>0.5 package</b>	Baking powder
<b>1.5 tsp</b>	Cocoa powder

### FOR THE TOPPING

<b>250 g</b>	QimiQ Classic, room temperature
<b>400 g</b>	Bittersweet chocolate, minced
<b>50 g</b>	Powdered sugar

## METHOD

1. Preheat an oven to 220 °F (air circulation).
2. For the Cupcakes: mix the QimiQ Saucebase with the melted butter, sugar and eggs. Add the remaining ingredients and mix well.
3. Fill the mixture into greased muffin molds and bake in the preheated oven for approx. 25-30 Minuten. Allow to cool.
4. For the topping: melt the QimiQ Classic and remove from the heat. Add the chocolate and stir until it has completely melted. Add the icing sugar and mix well.
5. Chill the cream, fill into a piping bag and pipe onto the cold cupcakes. Decorate as required.