

Non-Stick Cake Tin Mini-Muffin



Item no. 661127



STÄDTER®

Mini Cherry-Cupcakes

FOR 24 MINI CUPCAKES | WORKING TIME: APPROX. 40 MIN. | BAKING TIME: 10 MIN.

Ingredients for the dough: 65 g sugar, 1 tsp. vanilla sugar, 1 egg, 50 ml sunflower oil, 85 ml milk, 120 g wheat flour type 405, 3 g baking powder, 2 tbsp. cocoa powder, ¼ tsp. salt, 75 g dark chocolate glaze | **Ingredients for the cherry cream:** 50 g STÄDTER-Whipped Cream Fix Cherry, 50 ml water, 250 ml cream | **Ingredients for the decoration:** fresh cherries, small flowers

Preparation of the dough:

Beat the egg with the sugar and vanilla sugar until fluffy. Gradually add the oil to the mix. Mix the flour with the baking powder, cocoa powder and salt, and stir into the mix alternately with the milk. Finally, chop and fold in the couverture chocolate. Line a muffin tray with paper cases and fill each up to around half full. Bake the cupcakes in a preheated oven at 180 °C (conventional oven, fan assisted 160 °C) for approx. 10 minutes. Take the cupcakes out of the tray, and let them cool down on a cake rack.

Preparation for the cherry cream:

First whisk 250ml unsweetened cream until stiff and refrigerate, then mix 50g of STÄDTER cream stabiliser with 50ml of water (approx. 20°C) and gradually fold in the refrigerated whipped cream. Once mixed, return to the refrigerator.

To decorate:

Using a piping bag with a star nozzle, pipe the cherry cream onto the cupcakes, finishing each with an attractive peak, then decorate with cherries and small flowers.

