



Working time: approx. 40 min. **Baking time:** approx. 15–20 min.

Ingredients for the dough:

2 eggs, 100g sugar, 120 ml oil,
240g flour, 1 tsp baking powder,
120 ml milk, 1 tbsp cocoa,
200g dark couverture

Ingredients for the cherry mix:

150 ml cherry juice, 40g starch
200g sour cherries,

Ingredients for the butter cream:

1 pkg vanilla pudding powder,
50g sugar, 250 ml milk,
125g butter

Preparing the dough:

Cream the eggs and sugar and gradually add the oil. Mix the flour and baking powder, sieve and stir in the mix, alternating with the milk.

Distribute half of the dough in the moulds (greased or lined with paper cases). Colour the remaining dough with cocoa, distribute on the light-coloured dough and bake in the preheated oven. After the cupcakes have cooled down, dip the top in dark couverture and once they have cooled completely, cut them in half horizontally.

Preparation of the cherry mix:

Mix some cold cherry juice with cornflour and bring the remaining juice to the boil. Stir in the cornflour mix and bring again to the boil. Add the cherries, mix and leave to cool. Add a spoon of the set cherry mix on each bottom half.

Preparation of the butter cream:

Mix pudding powder with sugar and one part of the cold milk. Bring the remaining milk to a boil and cook to a pudding with the pudding powder mix. Cover the pudding immediately after cooking with cling film so that no skin forms. Cream the butter and add the pudding by the spoonfull. The pudding and the butter must have the same temperature. Pipe the butter cream onto the cherries using a piping bag and star nozzle and cover with the top half of the cupcake.

Baking time:

Bake it at 180 °C top/bottom heat (160 °C fan) for approx. 15–20 minutes.

Our product tip: Cake tin Mini Muffin

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