

heute gibt es...

Brezel Cupcakes



Ingredients(For about 8 pieces)

For the Sponge:

- 2 1/2 stale pretzels
- 2 stale buns
- 250ml hot milk
- 50ml Sahne
- 1 small onion
- some butter
- 2 eggs
- 1 tablespoon wheat semolina (fine particles)
- Salt, pepper and nutmeg

For the cream cheese topping: (for about 4 pieces)

- 250g cream cheese
- 2EL Quark
- chives
- 1 garlic clove pressed,
- Salt and pepper

For the peppers and feta topping: (for about 4 pieces)

- 200g Feta
- 100g cream cheese
- , Finely chopped 1/2 red bell pepper
- 1 garlic clove pressed,
- fresh parsley

Preparation:

Sponge:

1. Cut pretzels and rolls into thin slices. This pour the hot milk and the cream and infuse covered for about 15 minutes.
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2. Meanwhile, finely chop onion and fry in a little butter.
3. Add the onion to the pretzel mass and season everything with salt, pepper and nutmeg.
4. One of the two eggs separate. The egg yolk is added together with the other egg to dough and all is well kneaded.
5. Beat the remaining egg whites with the wheat until fluffy, then mix with the pretzel mass.
6. The dough is then filled into muffin cups. is used as in my case, silicone molds, a previous

greasing is not necessary.

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href=<https://picasaweb.google.com/103013924738836182627/BrezelCupcakes#5910238861735797554>” caption=“The muffin cups waiting to be used” type=“image” alt =“IMG_5439.jpg”
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Goes quiet when filling a little more generous in front, as the Sponge will not rise during baking!

7. Baked the whole is at 175 ° C (fan) for 25-30 minutes.

8. Once the finished Sponges come out of the oven, you should resolve this matter for the ramekins.

Toppings:

1. Put all the ingredients of each toppings in a bowl and mix well with a hand blender or mixer. Do not forget to taste!
2. The topping with the pastry bag, apply to the cooled Sponges.

Store the cupcakes until serving in a refrigerator.