

heute gibt es...

Mokka-Cupcakes



Ingredients: (For 12 pieces)

For the Sponge:

- 200g weiche Butter
- 150g 50g Zucker
- 2 Prisen Salz
- 4 eggs
- 200g flour
- 1TL backing powder
- 2 EL invitation
- 2 teaspoons instant coffee powder
- 2 pinches of cinnamon

Für das Topping:

- 12 sour cherries
- 300g Mascarpone
- 100g cream cheese
- 40g icing sugar

Preparation:

Sponge:

1. Add butter, 150g sugar and a pinch of salt in a bowl and about 10 minutes stirring, until it is white and a creamy consistency.
2. Separate two eggs. The yolks and two whole eggs add to the butter mixture and mix well.
3. Mix flour and baking powder and incorporate with the stirrer in the mass.
4. Beat the egg whites with a pinch of salt until stiff, then let sprinkle the 50g sugar.
5. Then the egg whites into the batter stand until a homogeneous mass is formed, which is then divided into two parts.
6. Cocoa, coffee and cinnamon mix and stir into one of the halves.
7. First, the light and then the dark Pour batter into 12 muffin cups. This mottling is produced spirally drag a fork through both masses.
8. Bake the Sponges in the preheated oven for 35 minutes at 160 ° C forced air (170 ° C top / bottom heat).

Topping:

1. Mascarpone, cream cheese and powdered sugar with an electric mixer to stir a sprayable cream.
2. Then fill it in a piping bag (star tip with wider opening) and inject the cooled Sponges.
3. Each decorate with a cherry and enjoy ☺



