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Tiramisu Cupcakes



Ingredients(10 units)

- 150g butter, room temperature
- 150g sugar
- 1 pinch salt
- 3 eggs
- 8 tablespoons milk
- 240g flour
- 1 tsp backing powder
- ½ TL Natron
- 1 EL soluble coffee powder
- 1 ½ amaretto

Topping:

- 400g mascarpone
- 150ml whipping cream
- 1 tbsp vanilla sugar
- 3 ½ EL icing sugar
- Cocoa powder for decoration

Preparation:

1. Preheat oven to 160 ° C (circulation) Preheat.
2. Stir in the butter with the sugar and salt until fluffy in a bowl.
3. The eggs gradually under stirring and continue to stir the entire mass for about 2 minutes.
4. Then add the milk and mix until the milk has been fully connected to the dough.
5. Flour, baking powder and baking soda mix, spoonfuls add to the dough and stir.
6. Add the amaretto into a bowl and dissolve the coffee powder in it while stirring. add to the dough and continue stirring until a uniform color is obtained.
7. Now enter into the wells of a muffin plate matching ramekins and distribute the dough in it.
8. (Do not forget toothpick!) The cupcakes for about 25 minutes to bake in the oven and allow to cool.
9. Mix the topping of mascarpone and sifted icing sugar. Cream until stiff, add vanilla sugar and fold in. Pour the cream into a piping bag and squeeze onto Sponge.
If you want to inject as in the photo on your cupcake topping the Sun, you have a Lochtulle splash inwards small dots from the outside, until the entire surface is covered.
10. Store cupcakes in a cool place and some cocoa before serving to seven.