



RASPBERRY CUPCAKES

SINGLE-SERVING SOFT CAKES FOR SNACK TIME

DIFFICULTY LEVEL   

RASPBERRY CUPCAKES

INGREDIENTS

WONDERMUFFIN MIX	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 300
WATER	g 250
EGGS - AT ROOM TEMPERATURE	g 350
PASTA AROMATIZZANTE LAMPONE	g 80

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5 minutes.

Fill the cupcake cups 2/3 full with the batter and bake in a deck oven at 180-200°C for 25 minutes.

RASPBERRY FLAVOURED WHIPPED CREAM

INGREDIENTS

WONDERCHOC WHITE - SOFTENED	g 1.000
PASTA AROMATIZZANTE LAMPONE	g 100

PREPARATION

Whip the ingredients in a planetary mixer with the whisk attachment, at medium speed for about 5 minutes.

FINAL COMPOSITION

Pipe some whipped raspberry cream on the top of the cupcakes, using a piping tip at your choosing, and decorate as you like most.