Recipe for Mini Choco Cupcakes

Bake delicious mini choco cupcakes yourself with this delicious recipe from Deleukstetaartenshop! The cupcakes are topped with milk chocolate mousse.

Boodschappenlijstje

Callebaut Chocolate Mousse -Milk- 800g

CB239126

€28.40

House of Marie Mini Baking Cups White pk/60

HM0527

€3.10

Wilton Recipe Right® 24 Cup Mini Muffin Pan

03-0-0017

€12.60

Other materials for choco cupcakes:

- 2 eggs
- 40 gram soft unsalted butter
- 75 ml water
- 125 ml milk

Prepare 100 gram milk chocolate mousse as described on the packaging, and let it set in the fridge for at least an hour. Divide the baking cups over the muffin pan.

Preheat the oven to 175°C (convection oven 160°C). Put 360 gram FunCakes mix for Brownies, eggs, butter and water in a bowl and mix on low speed for 3 minutes to a thick batter. Put this in a decorating bag, cut off the tip and fill the baking cups to 2/3. Bake the cupcakes in about 18-20 minutes and let them cool down completely.

Put the chocolate mousse in a decorating bag with tip 1M and pipe dots on the cupcakes. Heat a bit of FunCakes Choco Glaze in the microwave (no longer than 10 seconds) and put it in a decorating bag. Cut off a very small tip and drizzle the choco glaze over the chocolate mousse dots.