



Crunchy cookie cupcakes

Did you know that you can use bûche de Noël as topping on cupcake? These crunchy cookie cupcakes have a delicious topping made of hazelnut bûche de Noël! Finish the topping with a little bit of caramel and of course a piece of a crunchy cookie!

Boodschappenlijstje



Patisse Disposable Decorating bags 41,
24 pieces

02435

€5.85



House of Marie Baking cups Pink -
pk/50

HM0060

€3.35



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118

€10.49



FunCakes Mix for Cupcakes 500 g

F10105

€4.55

Other materials:

- 250 gram butter
- 5 eggs (size M, approx. 250 gram)
- 250 ml whipped cream
- 60 ml water
- Crunchy cookies
- Caramel (for instant the Callebaut Topping Caramel)

First bake the cupcakes, all the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For 20-24 cupcakes/muffins put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approximately 18 minutes. Let the cupcakes cool down.

For the bavarois, beat 250 ml whipping cream until it forms soft peaks. Mix 50 gram bavarois pulver with 60 ml water then carefully fold in the whipped cream with a spatula. Place tip 12 in a decorating bag and fill this with the bavarois. Make a lovely swirl of bavarois on your cupcake and place a piece of cookie on top of the swirl. Place the cupcakes in the refrigerator to set for approximately 1 hour.

Remove the cupcakes before serving out of the refrigerator and finish them with a little bit of caramel.