Maltezer madness

These Maltezer cupcakes are complete madness!
So be prepared: they are very addictive.
With this recipe you can make 15-17 cupcakes.

Boodschappenlijstje

House of Marie Baking cups Brown - pk/48
HM0022
€2.85

Callebaut Chocolate Mousse -Milk- 800g
CB239126
€21.55

Wilton Disposable Decorating Bags pk/12
03-3111
€5.06

Wilton Recipe Right® 12 Cup Muffin Pan
03-3118
€8.92

Other materials:

- 3 eggs
- 320 gram of soft unsalted butter
- 335 ml of water
- 1 bag of Maltezers
- 250 ml of milk
- 1 jar of Bebogeen
- Ice cream spoon

Preheat the oven to 180 °C (convection 160°C). Prepare 200 gram of FunCakes Mix for Buttercream and 640 gram of FunCakes Mix for Brownies as indicated on the package or in the basis recipes for buttercream and brownies. Chop roughly two third of the Maltezers and add it to the brownie batter. Fill the muffin pan with baking cups and divide the batter into the baking cups, using an ice cream spoon. Bake the cupcakes for 20-25 minutes and let them cool down on a cooling grid.

Mix 200 gram of chocolate mousse with 250 ml of milk on high speed and place the mixture in the fridge for 15 minutes to stiffen. Melt 300 gram FunCakes Chocolate Melts in the microwave. Let it cool down afterwards but do make sure it stays fluent. Stir the cooled, but still fluent chocolate through the buttercream. Leave a bit of the fluent chocolate aside to drizzle over the cupcakes later on.

Divide the chocolate buttercream into two decorating bags, one containing tip #1A and one #1M. Pipe swirls on two third of the cupcakes using both of the decorating bags and put them in the fridge in order for the buttercream to stiffen. Add a scoop of chocolate mousse on top of the remaining cupcakes. This is best done with an ice cream spoon. Stir the Bebogeen well and add this to a decorating bag of which you cut off a tiny point. Drizzle the Bebogeen over the cupcakes with the chocolate mousse and the melted chocolate over the others. Decorate all cupcakes with chopped Maltezers.