



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.