

Käginino Cupcakes



Preheat the oven to 150 °C (fan on); fill a muffin tray with cupcake cases.

Melt the white chocolate couverture in a bowl in a bain-marie.

Whisk together the butter, sugar and vanilla bean paste until the mixture is very light (hand blender or food processor). Add the eggs and a pinch of salt and continue to whisk until the mixture is light and airy. Fold the instant espresso powder into the melted chocolate and stir, together with the milk, into the dough mixture until a creamy airy mixture forms.

Next, gently stir in the flour and baking powder.

Fill dough mixture into the cupcake cases until half full, then place a Kägi Cappuccino mini in each case mixture (divide into quarters for mini cupcakes). Now place the muffin tray in the oven for 14–18 minutes. After 14 minutes, do a first wooden skewer test. The cupcakes are finished baking when the dough mixture no longer sticks to the inserted skewer.

Whilst the cupcakes are baking in the oven, mix the butter, icing sugar and vanilla bean paste at high speed for about 8 minutes until a homogeneous mixture forms. In the meantime, stir the boiling water into the instant espresso powder, followed by the cream. Fold the cream mixture into the vanilla paste mixture and mix at high speed for a further 1 ½ minutes.

Fit a nozzle to a piping bag, fill with buttercream and pipe onto the cooled cupcakes. Decorate cupcakes with Kägi Cappuccino minis (divide into quarters for mini cupcakes).

Kägi and the sugar-plum fairy from SugarCouture say

Bon appétit!

Ingredients

for around 12 cupcakes
or 48 mini cupcakes

Dough

125 g white chocolate
125 g butter softened
125 g sugar
1 tsp vanilla bean paste
2 eggs
Pinch of salt
50 ml milk
2 tbsp instant espresso powder
175 g flour
1 tsp baking powder
12 Kägi Cappuccino minis

Buttercream

160 g butter, very soft
500 g icing sugar, sifted
1 tsp vanilla bean paste
50 ml cream
4 tbsp instant espresso powder
2 tsp boiling water
12 Kägi Cappuccino minis



Glück ist ein Kägi.