

Santa Hat Cupcakes

50—60 Min

Ingredients 5 Portions

= Kotányi Produkte

100 g	Granulated sugar
270 g	Butter
2	Eggs
150 g	Flour
1 pkt.	Baking powder
100 ml	Coconut milk
500 ml	Blackcurrant juice
90 g	Powdered sugar
2 tbsp.	Cornstarch
150 g	Chocolate, white
50 g	Coconut, grated
10 pcs.	Raffaelos
	Food coloring, red
2 pcs.	Bourbon Vanilla Pods, Whole
2 tbsp.	Cinnamon, Ground

Preparation

1. First preheat the oven to 180 °C. Cream the sugar and 120g of the butter with a mixer. Add the eggs and combine all of the ingredients thoroughly.
2. Add the flour and baking powder. Scrape the vanilla pulp out of the two pods and stir in along with the cinnamon and the coconut milk. Mix all the ingredients until you have a smooth batter.
3. Line a muffin tray with paper cases and fill the cases with the batter. Make sure you only fill the paper cases halfway. Bake in the preheated oven for around 25 minutes.
4. To make the red hood, bring the blackcurrant juice and the powdered sugar to a boil. Place half of the mixture in a bowl, allow to cool and stir in the cornstarch.
5. Now melt the white chocolate in a bain-marie. Spread the melted chocolate onto the cupcakes and press them into the grated coconut. Then allow to cool and set.
6. Cream the remaining 150g of the butter in the mixer for around 5 minutes. Then add the thickened blackcurrant juice and give the mixture another good stir. Then put the cream into a piping bag.

HINT: If needed, you can use red food coloring to achieve the red color.

7. Squirt the red cream onto the cupcakes to form a Santa hat and place a Raffaelo on each to make the bobble.

HINT: The recipe makes 10 cupcakes