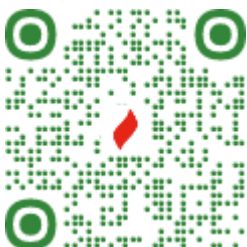




Ingredients 5 Portions

♦ = 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 |



Santa Hat Cupcakes

⌚ 50–60 Min ♡ ♡ ♡

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

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

HINT: The recipe makes 10 cupcakes