

Coffee Cupcakes



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Ingredients, dough (ca. 24 cupcakes):

- 110 g unsalted butter
- 240 g light soft brown sugar
- 2 eggs
- 245 g plain flour
- ca.2 cm vanilla pod (grounded with sugar)
- 125 ml full fat milk
- 1 teaspoon instant coffee
- 1 teaspoon coffee (fine grounded)
- ½ teaspoon baking powder

Ingredients, icing cream , part 1:

- 50 g unsalted butter
- 80 g flour (fine)
- 100 g sugar
- 250 ml water

Ingredients, icing cream , part 2:

- 120g unsalted butter
- 50g sugar
- 1 tablespoon instant coffee

Mix butter, sugar (and vanilla) and egg yolks in a bowl to smooth consistence. Gradually add slightly warmed milk, flour, coffee and baking powder. Whisk the egg whites in a separate clean bowl and mix this carefully into the dough. Spoon the mixture into cupcake cases until about 2/3 height. Bake in pre-heated oven at 175 C for about 15-30 min depending on the size of the cupcakes.

For the icing first warm and melt the butter slowly in a cooking pot. Stop heating and mix it with sugar and flour. Put on heat again, but add water immediately. Stir continuously while heating until the consistence is smooth and thick and no longer liquid. Keep stirring but remove from the heat and put the pot into cool water. Stir until fully cooled down.

Now mix butter and sugar in a separate bowl to smooth consistence. Dissolve the instant coffee with the minimum possible amount of hot water. Add the sugar/butter mix to the previously prepared cream and mix well. Finally, slowly mix the coffee into the cream. Now decorate the cooled cupcakes with this icing cream.