



## *Bee sting cupcakes with vanilla mousse*

Caramelized almonds, fine classic baking oil and fluffy vanilla mousse - a delicious treat for all bee sting fans!

### **Zutaten**

1 Portionen

Almond and honey topping

50 g Cream

25 g Butter

25 g Sugar

1 EL Honey

1 Pinch Byodo sea salt, fine

70 g Almonds, sliced, blanched

Powdered sugar

Muffin batter

185 g Flour

75 g Almonds, ground

2 TL Baking powder

1 TL Baking soda

3 Eggs

160 g Sugar

150 ml Byodo Baking Oil Classic

100 g Yogurt, Greek

1 Pck. Byodo Vanilla Mousse

150 ml Milk, cold

200 ml Cream, cold

2 EL Powdered sugar

## Zubereitung

For the almond and honey topping, place all the ingredients except the almonds in a small pan and melt over a medium heat. Add the flaked almonds and simmer for approx. 2-3 minutes, stirring gently. Set aside to cool.

Preheat the oven to 175 °C top/bottom heat and grease a muffin tray.

For the dough, mix the dry ingredients from flour to baking soda in a bowl. Crack the eggs into a second bowl and whisk. Mix thoroughly with the sugar, baking oil and yogurt. Fold in the dry ingredients. Divide the batter evenly between the muffin tins. Finish with the almond and honey topping and bake in the oven for approx. 20 to 25 minutes until golden brown.

Leave the muffins in the tin for about 5 minutes after baking and then remove. Allow to cool completely before further processing.

Prepare the vanilla mousse according to the instructions on the packet in just 3 minutes, pour into a piping bag and chill. Cut the cooled muffins with a sharp knife about 1 cm below the almond crust. Pipe the mousse onto the bottom part and cover with the lid again.

Dust with a little powdered sugar before serving.

One portion unit corresponds to 12 muffins.