

Orange and chocolate cupcakes

Extra chocolatey with a fine orange and fluffy chocolate mousse topping – these cupcakes are guaranteed to enchant all your guests.

Zutaten
16 Portionen

255 g Flour
2 coated TL Baking powder
50 g Baking cocoa
1 Pinch Byodo sea salt
2 Eggs
1 EL Orange zest
1 Pck. Vanilla sugar
200 g Raw cane sugar, brown
65 g Byodo Baking Oil Classic
255 ml Milk
Topping
1 Pck. Byodo Mousse au Chocolat
100 ml Milk, cold
250 ml Cream, cold
2 EL Powdered sugar

Muffin tray
Paper muffin tins
Piping bag
some cocoa powder
Zest of one orange

Zubereitung

Preheat the oven to 185 °C top/bottom heat. Sieve the flour, baking powder, cocoa powder and salt into a bowl and mix with a whisk until light and fluffy. Beat the eggs in a second bowl with the orange zest and the three sugars until light and fluffy, stir in the baking oil. Stir the dry ingredients into the egg mixture in three stages, alternating with the milk, until you have a smooth batter.

Line the muffin tins with cups and fill them about ¾ full with the batter. Place in the preheated oven on the middle shelf for about 20 minutes until the surface of the base springs back when gently pressed. Leave the baked cupcakes to cool briefly in the tin. Then remove and place on a cake rack to cool completely.

Prepare the chocolate mousse with the remaining ingredients according to the packet instructions and chill. As soon as the cupcakes have cooled completely, pour the cream into a piping bag with the desired nozzle and pipe evenly. Optionally, decorate the cucpakes with cocoa powder and fresh orange zest.