



## 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  $\frac{3}{4}$  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 cupcakes with cocoa powder and fresh orange zest.