



Christmas cupcakes

20'
Hands on

30''
Hands off

25'
Cook Time

12
Portion(s)

1
Difficulty



Method

For the cupcakes

- Preheat oven to 160* C (320* F) Fan.
- In a mixer's bowl, add the butter and sugar. Beat for 2-3 minutes with the whisk attachment on high speed until fluffy.
- Add the eggs one at a time.
- Add the orange juice, heavy cream, cognac and vanilla. Beat for 2-3 minutes.
- In a bowl, add the flour, cocoa powder, salt, baking powder and finely chopped white couverture. Mix with a spoon.
- Add mixture to mixer and beat for 2-3 minutes.
- Line a cupcake pan with liners and fill cups 2/3 of the way with the mixture.
- Bake for 20-25 minutes, on a high rack in the oven.
- When ready, remove from oven and allow to cool on a wire rack for 30 minutes.

For the frosting

- Beat the heavy cream and icing sugar in a mixer on high speed using the whisk attachment.
- Add the zest and beat until you have created a fluffy whipped cream.
- Transfer to a pastry bag fitted with a star tip.
- Pipe over cupcakes to decorate.
- Top with a [gingerbread cookie](#) over each cupcake and serve.

Ingredients

For the cupcakes

- 100 g butter
- 150 g granulated sugar
- 2 eggs, medium
- 100 g orange juice
- 100 g heavy cream 35%
- 1 tablespoon(s) brandy
- 1 teaspoon(s) [vanilla extract](#)
- 200 g all-purpose flour
- 40 g cocoa powder
- 1 pinch salt
- 1 teaspoon(s) baking powder
- 100 g chocolate couverture, white

For the frosting

- 300 g heavy cream 35%
- 50 g icing sugar
- orange zest, of 1 orange
- [gingerbread cookies](#), to decorate

Διατροφικός πίνακας

Nutrition information per portion

436 Calories (kcal)	22.0 Total Fat (g)	13.0 Saturated Fat (g)	52.0 Total Carbs (g)
22%	31%	65%	20%
33.0 Sugars (g)	6.5 Protein (g)	2.2 Fibre (g)	0.38 Sodium (g)
37%	13%	9%	6%