



Hi-hat cupcakes

35'
Hands on

3 hours'
Hands off

25'
Cook Time

12
Portion(s)

2
Difficulty



Method

For the cupcakes

- Preheat the oven to 160° C (320° F) set to fan.
- In a mixer's bowl add the butter, the sugar, the vanilla extract, and beat with the whisk attachment at high speed, for 3-4 minutes, until fluffy.
- Add the eggs one by one and, once they are homogenized, stop the mixer. Wait for each egg to be incorporated before adding the next.
- Add the flour, the cocoa powder, the baking powder, the salt, the milk, and beat for 10 seconds.
- Transfer to a pastry bag and fill a 12-cup muffin pan, after placing cupcake liners inside the cups.
- Bake them for 20-25 minutes and let them cool.

For the Italian meringue

- In a pot add the water, the sugar, and boil until it reaches 116 °C (240° F).
- In a mixer's bowl add the egg whites, the salt, the vanilla extract, and beat with the whisk attachment at high speed, until the mixture firms up and becomes a thick meringue.
- Transfer the syrup into the mixer's bowl very slowly (in a steady stream) without stopping the mixer, and keep beating for 4-5 minutes until the mixture's temperature drops.
- Transfer to a pastry bag with a round tip and set it aside.

To assemble

- Remove the cupcake liners and use a knife to make a small hole at the top of the cupcakes.
- Divide the dulce de leche among them, cover with the meringue, and refrigerate them for 2 hours to cool.
- Dip into the melted chocolate until the meringue is covered and set aside to set.
- Serve with the white chocolate couverture.

Ingredients

For the cupcakes

- 160 g butter
- 160 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 2 eggs, medium
- 200 g all-purpose flour
- 40 g cocoa powder
- 1 teaspoon(s) baking powder
- 1 pinch salt
- 200 g milk

For the Italian meringue

- 60 g water
- 250 g granulated sugar
- 115 g egg whites, (of 4 medium eggs)
- 1 pinch salt
- 1 teaspoon(s) [vanilla extract](#)

To assemble

- 100 g [dulce de leche](#)
- 400 g chocolate couverture, melted

To serve

- 50 g white chocolate couverture, melted

Διατροφικός πίνακας

Nutrition information per portion

541 Calories (kcal)	24.0 Total Fat (g)	15.0 Saturated Fat (g)	71.0 Total Carbs (g)
27%	34%	75%	27%
56.0 Sugars (g)	8.0 Protein (g)	3.9 Fibre (g)	0.33 Sodium (g)
62%	16%	16%	6%