



TIP



DON'T FEEL LIKE TOPPING? JUST LEAVE IT OUT AND ENJOY AS A MUFFIN.

# Caotina<sup>®</sup>

## CUPCAKES



10 Cupcakes



Preparation  
35 to 60 minutes



Baking  
20 minutes



Tray for 12 Muffins of  
7 cm Ø, 10 greased

### INGREDIENTS ...

#### Muffin

75 g	Caotina Classic or Caotina White
75 g	sugar
180 g	super fine flour
50 g	chocolate, coarsely chopped
1 tsp	baking powder
1	pinch of salt
2	eggs
100 ml	milk
100 g	unsalted butter, melted, chilled

#### Topping

100 g	Caotina White or Caotina Classic
300 g	double cream cheese
some	chocolate, shaved

### PREPARATION:

#### Muffin

♥ Mix Caotina Classic or Caotina White and all other ingredients up to and including salt in a bowl. Mix in eggs, milk and butter. Spread the dough into the muffin baking tray.

♥ Bake for 20 minutes in the centre of an oven pre-heated to 180 °C. Remove the cupcakes from the oven and place on a grid to cool.

#### Topping

♥ Whisk Caotina White or Classic and cream cheese until smooth. Give the mixture into a piping bag and frost the cupcakes. Decorate with the chocolate shavings.