



# Chestnut cupcakes with an elderberry topping

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            12

## Chestnut cupcakes

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150 g butter  
120 g sugar  
1 pinch of salt  
2 eggs  
1 tbsp kirsch

Put the butter in a bowl and mix until fluffy. Add the sugar and salt and continue to mix.  
Add the eggs and kirsch and beat until the mixture is paler.

150 g chestnut purée  
100 g white flour  
1 tsp bicarbonate of soda

Add the chestnut purée, flour and bicarbonate of soda and mix briefly. Spoon the mixture into a piping bag.

Spray the muffin tin with non-stick baking spray, then pipe the mixture into the prepared muffin tin cups. Place the full muffin tin on the perforated cooking tray in the cold cooking space. Steam.

### **Steaming 100 °C for 25 Mins**

Allow the chestnut cupcakes to stand for about 3 minutes before gently turning them out of the tin. Allow to cool.

## Elderberry topping

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200 g butter, soft  
100 g elderberry jelly

Put the butter in a bowl and mix until fluffy. Add the elderberry jelly spoon by spoon and stir until the mixture has a creamy consistency. Spoon the buttercream into a piping bag with a star nozzle. Pipe the buttercream in a circular pattern on top of the cupcakes. Serve immediately.





## Tips

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If the muffins do not come out of the tin easily, place in the freezer until semi-frozen, then turn out and allow to defrost in the refrigerator.

Add the topping just before serving.

Cupcakes can be frozen without the buttercream and enjoyed in batches.

## Accessories

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Perforated cooking tray

Silicone muffin tin with 12 cups

Non-stick baking spray

## Additional information

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Created on

14.12.2021

