



# Chestnut cupcakes with an elderberry topping

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制备过程	30 分钟
烘烤的时间	25 分钟
时间：烘烤时间取决于机器	
份	12
电器	Combair-Steam SE 自 2015 年

## Chestnut cupcakes

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.

在蒸汽期间为 **100 25 分钟**°C

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

## Elderberry topping

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.





## 小费

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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.

## 配件

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Perforated cooking tray

Silicone muffin tin with 12 cups

Non-stick baking spray

## 附加信息

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