



STRAWBERRY CUPCAKES WITH SWISS MERINGUE BUTTERCREAM

10 min 1h 50 min easy 30 pieces

INGREDIENTS

Cupcakes

225 g butter, cut in pieces and extra for greasing
4 eggs, large
350 g sugar, and extra for garnish
2 tbsp vanilla sugar, homemade
400 g all-purpose flour
30 g corn flour (cornstarch)
1 tbsp baking powder
1 tsp salt
300 g milk
250 g strawberries, cut in small cubes

Swiss meringue buttercream with strawberries

140 g egg whites, (4-5 eggs)
230 g sugar
1 pinch salt
450 g butter, cold, cut in small pieces
2-3 tbsp strawberry jam, soft (120 g)

USEFUL ITEMS

icing bag and Ø 10 mm nozzle
cupcake pan

PREPARATION

Cupcakes

1. Preheat oven at 175°C. Grease a cupcake pan with butter or place in the form individual paper or silicone forms and set aside.
2. Place butter, eggs, sugar, vanilla sugar, flour, corn flour, baking powder, salt and milk in mixing bowl and mix **30 sec/speed 5**.
3. Add strawberries and mix **15 sec/reverse/speed 4**. Transfer mixture in the cupcake pan and bake in the preheated oven for 25 minutes or until cupcakes turn golden. Meanwhile, prepare the Swiss meringue buttercream.

Swiss meringue buttercream with strawberries

4. Place butterfly in a thoroughly washed and dried mixing bowl, add egg whites, sugar and salt, whisk **5 min/70°C/speed 3** and then whisk **6 min/speed 3.5**, without temperature.
5. Mix **5 min/speed 3** and while blades are rotating, add butter little by little from the opening of the measuring cup.
6. Mix **2 min/speed 3** and while blades are rotating, add strawberry jam little by little from the opening of the measuring cup. Transfer mixture in an icing bag and keep in the fridge until needed.

Assembly

7. Make sure that the cupcakes are ready, if by inserting a toothpick in the center it comes out clean. Set the form aside for 5-10 minutes to cool down slightly and then transfer on a cooling rack to cool down completely. Garnish with buttercream. Keep in the fridge until serving.

TIPS

- Make sure that butter for the buttercream is cold out of the fridge. When you starting adding the butter, it will deflate. Don't worry, just keep adding butter and whisking. If it starts to curdle, it means that the butter you used was not cold enough. Place mixing bowl and the rest of the butter in the fridge for a few minutes and then continue to whisk until all butter has been added.
- Garnish with a little sprinkle of sugar mixed with food colouring powder.