



MELON CUPCAKES WITH WALNUT TOPPING

• 5 min. • 35 min. • easy • 22 pieces

INGREDIENTS

Topping

75 g walnuts
75 g blond sugar
65 g flour
45 g unsalted butter

Cupcakes

200 g sugar
zest from 1 lemon
200 g flour
110 g sunflower
2 eggs
240 g melon, deseeded, cut into pieces (3 cm)
1 tbsp vanilla sugar, homemade
2 tsp baking powder
1 tsp ground cinnamon
½ tsp salt

USEFUL ITEMS

cupcake forms or muffin trays

PREPARATION

Topping

1. Preheat oven at 180°C. Grease cupcake forms and set aside.
2. Place walnuts, sugar, flour, butter into mixing bowl and mix **10 sec./speed 4**. Transfer in a bowl and set aside.

Cupcakes

3. Place sugar and lemon zest into mixing bowl and grind **10 sec./speed 10**.
4. Add flour, sunflower, eggs, 160 g melon, vanilla sugar, baking powder, cinnamon and salt and mix **30 sec./speed 5**.
5. Cut remaining 80 g melon into 0,5 cm pieces, add into mixing bowl and mix **10 sec./reverse /speed 4**. Transfer mixture into cupcake forms and bake in preheated oven (180°C) for 20 minutes.
6. Remove cupcakes from oven, cover with walnut topping and bake for another 15 minutes. Allow to cool for 10 minutes before removing from cupcake tray. Serve warm or cold.