

Cupcake vanille et zestes d'orange

Recipe for 12 gâteaux

Description

Note

You can vary the style of decoration using different types of tip, fruits and candy.

Ingredients

For the cupcakes

- 150 Gr Flour
- 2 Ml Baking powder
- 1 Ml Baking soda
- 1 Pinch(es) Salt
- 150 Gr Sugar
- 60 Gr Salted butter
- 2 Unit(s) Egg white
- 3 Clove(s) Madagascar vanilla
- 160 Ml Buttermilk

- 4 Unit(s) Wafer cone
- 1 Tsp Dark chocolate ball
- 1 Tbsp Currant

For the icing

- 135 Gr Icing sugar
- 120 Gr Butter
- 1 Pinch(es) Salt
- 80 Ml 35% whipping cream
- 0.50 Tsp Vanilla extract

Preparation

- Preparation time **60 mins**

For the cupcake

Cut vanilla bean in two lengthwise and scrape the seeds with a knife. Mix flour and baking powder in a bowl. Then sift the dry ingredients. Cream butter and sugar with vanilla seeds until the mixture is light and creamy. Stir in dry ingredients alternately with milk until everything is mixed. Then add the egg and egg whites and whisk until a smooth and creamy. Fill cupcake molds half and cook in oven about 20 minutes or until a toothpick comes out clean. Cool cupcakes 5 to 10 minutes in pans, then remove the molds to cool completely.

For the icing

To serve

Once the cupcakes have cooled, decorate the cupcake with frosting by using a pastry bag with a star tip. Decorate the next few sugar beads.

Bon appétit!