



MINI CHOCOLATE CUPCAKES WITH CHANTILLY CREAM AND MACERATED STRAWBERRIES

Season: Spring, summer
From the garden: Strawberries, eggs
Type: Dessert
Difficulty: Easy
Country of origin:
Serves: 30+ mini cupcakes
Source: Andrea Habacht, GTT kitchen specialist, Oropi school

- | Equipment | Ingredients |
|---------------------------|---|
| *chopping board and knife | * $\frac{1}{3}$ cup cocoa powder |
| *mixing bowls and spoons | *200 ml hot water |
| *measuring cup and spoons | * $\frac{3}{4}$ cup sugar |
| *whisk | *2 eggs |
| *mini muffin trays | *1 $\frac{1}{2}$ cup self raising flour |
| *spatula | *120g butter or margarine |
| | * $\frac{1}{2}$ tsp baking soda |
| | *oil spray |
| | ***** |
| | *big punnet strawberries |
| | *1 tbsp icing sugar |
| | ***** |
| | *500 ml cream |

***2 tsp vanilla essence**

***1 tbsp icing sugar**

Method

- 1. preheat oven to 180 degrees**
- 2. soften the butter in the microwave for a few seconds**
- 3. using a whisk, cream the butter and the sugar**
- 4. using very hot water, measure 200 ml and mix the water with the cocoa powder into a smooth paste**
- 5. add the eggs, one by one, into the butter/sugar mixture and whisk to combine**
- 6. add the cocoa mixture and mix**
- 7. add the flour and baking soda and use a spoon or spatula to mix it in**
- 8. spray the mini muffin tins with oil spray**
- 9. spoon the cake mixture into the tins, make sure to fill them all with the same amount, just up to the top**
- 10. bake for around 10-12 minutes**
- 11. for the macerated strawberries give the fruit a quick wash, and cut the green bit off**
- 12. cut the strawberries into smaller pieces and sprinkle with the icing sugar, mix**
- 13. let them sit for at least 30 min. before serving**
- 14. for the chantilly cream, add the cream into a clean bowl**
- 15. add in the icing sugar and vanilla essence**
- 16. using a whisk, whip the cream into soft peaks. Don't over whip**
- 17. serve the cooled cupcakes with a dollop of cream and a tbsp of strawberries**

Notes:

Skills: measuring, *mixing, whisking, slicing*