

Chai-Latte Cupcakes

Yield: 24 (mini) cupcakes
Preparation time: 30 minutes
Baking time: 20 minutes



Ingredients:

For the muffins:

- Chai-Latte instant powder (as much as for 3 cups)
- 125g (warm) butter
- 75g muscovado sugar
- pinch of salt
- 1 egg
- 2 egg yolks
- 80g ground almonds
- 180g flour
- 1.5 teaspoons of baking powder

For the topping:

- 2 egg whites
- pinch of salt
- 80g sugar

- confectioners' sugar

Preparation Instructions:

1. Boil 125ml water and pour it over the Chai-Latte powder. Let it cool down.
2. Preheat the oven to 190°C.
3. Combine butter, sugar and a pinch of salt. Whisk until very creamy for about 4-6 minutes.
4. Stir in one egg/egg yolk at a time.
5. Add ground almonds. Then, sift flour and baking powder on top. Add the Chai-Latte-mixture. (Don't whisk too much now!)
6. Fill the dough into the prepared muffins tin. Bake the muffins in the middle of the oven for 12 to 15 minutes.
7. In the meantime, whisk the egg whites (with a pinch of salt) until almost stiff. Carefully add the sugar while still whisking. Whisk for 3 more minutes until the mixture is glossy and stiff.
8. When they're done, take the muffins out of the oven and let them cool for 5 minutes.
9. Preheat the oven to 280°C now.
10. Put muffins on a baking tin. Pipe small meringues on top of the muffins. Bake the muffins in the hot oven for 1-3 more minutes (or until the meringue is slightly brown on the edges).
11. Dust with confectioners' sugar and serve when cooled down completely.

(recipe after "Muffins & Cupcakes – Neue Ideen für kleine Kuchen und Törtchen" by Anne Haupt)