

attempting to place on top of the cake. Assemble a red macaroon and place the decorations carefully on top of the cake and keep a fork handy!

SOUR CREAM CHOCOLATE CUPCAKES
Ingredients

For the cupcakes —
150g sour cream
2 eggs
1½ tsp vanilla extract
200g flour
40g cocoa
200g sugar
¾ tsp baking powder
¼ tsp baking soda
200g unsalted butter



Lowering the speed of the mixer whisking the eggs, add the sugar syrup from one side in a thin, steady stream. Once added, turn the speed on high and whisk for 10 minutes. While that's going, measure out the butter and keep it a little over room temperature.

For the American Buttercream —
4 cups icing sugar
227g unsalted butter
1 tbsp vanilla essence
1 tbsp milk

Method

For the cupcakes —
Preheat the oven to 180° C and line 18 cupcake pans with inserts. In a small bowl or jug, lightly whisk together the sour cream, eggs and vanilla extract. Place the flour, cocoa, sugar, baking powder, baking soda, salt and butter into the bowl of a stand mixer with the paddle attachment. Beat on low speed until the butter is incorporated into the dry ingredients. Slowly add the egg mixture and beat until the batter is thoroughly mixed. Pour the batter evenly

into the prepared cake tins and bake for about 18-20 minutes, or until a skewer inserted in the middle comes out clean. Place the cake tins on a wire rack and let the cakes cool in the tins for about 10 minutes, before turning them onto the wire rack to cool completely.

For the American Buttercream —

Combine the butter, sugar and salt in the bowl of a stand mixer fitted with a paddle attachment (or in a large bowl if using a handheld electric mixer). Mix on low speed until mostly incorporated. Add the vanilla, increase the speed to medium-high and mix until



smooth. Adjust the consistency with milk as desired. Use immediately, or refrigerate in an airtight container for up to 3 days.

To decorate —

Prepare fondant in different colours — red, white, black, green, sky blue and orange. Roll each out and cut into shapes and prepare according to the designs.

Photo: Sazzad Ibne Sayed
Food: Saria Saguaro



adani wilmar | BEOL

The perfect combination of
taste and health

fortune
RICE BRAN OIL

To keep your heart well,
switch to healthy option
and use Fortune Rice Bran Oil

