

HALLOWEEN CUPCAKES

INGREDIENTS:

100g **DLA La Paz 66%
Dark Chocolate Couverture**
60g Butter
60g Sugar
2 Eggs
85g Cake flour
15g Cocoa powder
1 tsp Baking powder

BUTTERCREAM:

150g Butter
100g **DLA Fruit Nectar Raspberry**
40g Powdered sugar

METHOD:

1. Place DLA La Paz 66% Dark Chocolate Couverture and butter in a heatproof bowl and melt in the microwave.
2. In another bowl, combine sugar and egg and mix well. Add the melted chocolate and butter and mix well.
3. Sift in the cake flour, cocoa powder,

and baking powder to the mixture. Gently fold the batter using a spatula until just combined.

4. Pour the batter into a muffin molder and bake in a preheated oven at 180°C for about 20 minutes.

5. Prepare the raspberry buttercream. In a bowl, combine softened butter and powdered sugar using a hand mixer until well mixed. Gradually add DLA Fruit Nectar Raspberry while mixing.

6. Transfer the butter cream to a piping bag. Pipe onto hemisphere-shaped silicone molders to resemble brains. Place the cupcakes upside down to the brain raspberry buttercream, let it set in the freezer for 30 minutes.

7. Remove from the molders and drizzle with DLA Fruit Nectar Raspberry.

FEATURED PRODUCTS

La Paz 66%
Dark Chocolate
Couverture



Fruit Nectar
Raspberry