

SWEET DREAMS WITH A FRUITY TOUCH BY SALLY

REDCURRANT AND MERINGUE CUPCAKES



Time for sweet dreams with these little delights from Sallys Welt! And on the dessert menu today we have: delicious redcurrant and meringue cupcakes that are so easy to make. They're sure to sweeten your day for you while bringing a particularly fresh and fruity touch into the home as well.

INGREDIENTS

Dough

- » 2 eggs
- » 150 g buttermilk
- » 150 g sugar
- » 1 tsp vanilla extract
- » 150 g sunflower oil
- » 200 g flour
- » 1.5 tsp baking powder
- » 100 g hazelnuts (whole)

Topping

- » 200 g redcurrants

Meringue

- » 4 egg whites
- » 1 pinch of salt
- » 200 g sugar

**METHOD:**

- 01.** Place 24 paper cups in a mini cupcake tray and preheat the oven to 200°C (hot air).

Dough:

- 02.** Mix the liquid ingredients together. Stir in the dry ingredients briefly with a whisk or baking spoon until well combined.
- 03.** Spoon equal amounts of the dough into the moulds with an ice-cream scoop and add about 3-4 redcurrants to each cupcake.
- 04.** Bake the cupcakes in the preheated oven for about 15-20 minutes. Take them out of the oven. Remove the cupcakes from the tray and place them on a rack to cool.

Meringue in a bain-marie:

- 05.** Whisk the egg whites in a metal bowl with the salt and sugar and place over a boiling bain marie.
- 06.** Continue whisking with an electric mixer or whisk over the bain marie for about 7 minutes. The structure of the egg white mixture will change.
- 07.** Remove the meringue from the bain marie and continue stirring with the hand mixer or food processor until cold, which will take about 10-15 minutes.
- 08.** Pour the meringue mixture into a piping bag with the nozzle of your choice.
- 09.** Pipe the meringue onto the cooled cupcakes. If you like, you can flambé it with a gas torch.

ENJOY!