

# Raspberry Cupcakes



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for 12 cupcakes

## RASPBERRY COMPOTE

Ingredients	Total weight: ~ 242 g	100%
• Raspberries (fresh or frozen)	120 g	50%
• Raspberry puree	85 g	35%
• Glucose syrup	12 g	5%
• Sugar	17 g	7%
• Pectin NH	3 g	1%
• Lemon juice	5 g	2%

1. Mix the pectin with sugar. This will help prevent the pectin from clumping.
2. Mix the raspberries with raspberry puree and glucose syrup in a saucepan. Heat the mixture to 30 °C / 86 °F.
3. Gradually add the pectin and sugar mixture to the warm puree, whisking constantly.
4. Bring everything to a boil, whisking constantly. Let the mixture boil for 30 seconds.
5. Remove it from the heat and stir the lemon juice in.
6. Pour the compote in a clean bowl, cover it with cling film and allow it to cool down at room temperature for about 30 minutes. Then place it in the fridge to cool it completely.

### TIP

- *The compote will last for 72 hours in the fridge in a closed container. You may also freeze it and store it at -18 °C / -0.4 °F for 1 month.*

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## CUPCAKE BATTER

Ingredients	Total weight: ~ 725 g	100%
• Butter 82%	150 g	21%
• Sugar	150 g	21%
• Whole eggs	130 g	18%
• Milk 2.5%	50 g	7%
• All-purpose flour	170 g	23%
• Almond powder	70 g	10%
• Baking powder	5 g	<1%

1. Sift the flour and mix it with the baking powder and almond powder with a whisk. Set the mixture aside.
2. Combine the room temperature butter and sugar in a bowl of a stand mixer. Beat the ingredients on high speed with a whisk attachment until the mixture turns almost white and airy. It will take approximately 10 minutes.
3. Gradually add room temperature eggs and milk, with the mixer running on medium speed. Mix until all ingredients combine.
4. Add the dry ingredients to the batter in several lots and fold them in gently using a silicone spatula.
5. Transfer the cake batter into a piping bag and pipe 50 g of it into 12 paper cups (bottom d=5 cm, top d=7 cm, h=4 cm, V=85 ml). Fill no more than 3/4 of the paper cup.
6. Bake for 10-12 minutes at 165 °C / 329 °F until the cupcakes rise. When ready, the toothpick, inserted in the centre of the cupcake, should come out clean and dry.
7. Transfer the cupcakes on a rack and leave them to cool down at room temperature for about 30 minutes.

### TIP

- You may freeze the baked cupcakes for up to 1 month. Store them at -18 °C / -0.4 °F in a sealed container. When needed, defrost them at room temperature.

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## I RASPBERRY BUTTERCREAM

Ingredients	Total weight: ~ 825 g	100%
• Butter 82%	560 g	68%
• Icing sugar	100 g	12%
• Raspberries (fresh or frozen)	150 g	18%
• Sugar	15 g	2%

1. In a saucepan, mix raspberries with sugar, bring them to a boil and cook on low heat for about 1 minute to break the berries down.
2. Strain the raspberry sauce through a sieve to remove the seeds. Allow the sauce to cool down to room temperature.
3. Combine the room temperature (16-18 °C / 61-64 °F) butter and icing sugar in a bowl of a stand mixer and whip on low speed first with a whisk attachment. Then increase the mixer speed to maximum and continue whipping until the mixture becomes light and airy. It will take approximately 10 minutes.
4. Add the room temperature raspberry sauce and mix well with a whisk attachment on medium speed. The finished buttercream should be homogeneous, but not runny.
5. Transfer the buttercream into a piping bag fitted with a Closed Star tip.

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## ASSEMBLY AND DECORATION

### Ingredients

- Baked chilled cupcakes
- Chilled raspberry compote
- Raspberry buttercream
- Fresh raspberries Sufficient quantity
- Dried vanilla pods Sufficient quantity

1. Using a melon baller 2.5 cm in diameter, make a cavity in the centre of each cupcake.
2. Take the compote from the fridge and stir it with a spatula. Transfer it to a piping bag and fill each cavity.
3. Pipe a double swirl of buttercream on top of each cupcake.
4. Decorate the cupcake with a fresh raspberry half and a slice of dried vanilla pod.
5. Place the cupcakes in the fridge for 10 minutes. They are ready to be served.



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