Coconut cupcakes

Recipe by V-ZUG Ltd.

Preparation	45 Mins
Cooking time	30 Mins
Piece	8
Appliance	CombairSteamer V2000 from 2021

with a cashew topping

Cupcakes

Butter for greasing

100 g butter, soft

50 g icing sugar

2 eggs

90 g coconut flakes

80 g white flour

1 tsp baking powder

1 pinch of salt

½ tsp vanilla seeds

Syrup

100 g sugar

200 ml water

3 limes, grated zest

4 tbsp lime juice

Cashew topping

50 g butter or margarine

50 g icing sugar

150 g cashew purée

1 knife tip of vanilla seeds

2 tbsp beetroot juice

Serving

Some edible flowers

Cupcakes

Grease the muffin tin.

In a mixing bowl, cream the butter and icing sugar with a whisk until the mixture is pale in colour. Add the eggs one after the other and continue mixing until a homogeneous mixture results. Carefully mix in the rest of the ingredients up to and including the vanilla.

Divide the mixture evenly between the muffin tin cups. Cook on a perforated stainless steel tray at 100 °C for 30 minutes using the steam mode.

Syrup

Put all the ingredients in a pan, bring to the boil and then simmer over a low heat for about 5 minutes.

Cashew topping

In a mixing bowl, cream the butter and icing sugar with a whisk until the mixture is pale in colour. Add the rest of the ingredients and mix together well.

Serving

Pour the warm syrup over the muffins while still in the muffin tin before taking them out to cool.

Spread the topping over the muffins and decorate with the edible flowers.

Cooking steps

Steaming 100 °C for 30 Mins

Tips

Alternatively, make the cashew purée yourself: lightly toast the cashew kernels in a frying pan or in the cooking space, allow to cool and purée finely.

Accessories

Silicone or metal muffin tin with 8 cups

Perforated stainless steel tray

Additional information

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