

Pointy hat cupcakes



Ingredients

- 100g LINDT Excellence 70%
- 250g butter (soft)
- 125g sugar
- 2 eggs (room temperature)
- 125g plain flour
- 2 tbsps. cocoa powder
- 2 tsps. baking powder
- 350 ml blackcurrant juice
- about 100g desiccated coconut
- 10 LINDOR Balls
- 50g icing sugar
- 10g corn starch
- 100g LINDT Excellence 70%
- 250g butter (soft)
- 125g sugar
- 2 eggs (room temperature)
- 125g plain flour
- 2 tbsps. cocoa powder
- 2 tsps. baking powder

- 350 ml blackcurrant juice
- about 100g desiccated coconut
- 10 LINDOR Balls
- 50g icing sugar
- 10g corn starch

Directions

1. **Mix & Stir.** Preheat oven to 180 °C. Finely grate 50 g of chocolate. Whisk 125 g of butter with the sugar using a handheld electric whisk for about 5 minutes until foamy, gradually mix in the eggs. Mix the flour with the cocoa and the baking powder, sift it over the mixture and stir it in. Now mix in the grated chocolate and 75 ml blackcurrant juice. Fill paper cases to 2/3 with the dough; bake the muffins in the hot oven for 25 to 30 minutes. Then leave to stand until cool.
2. **Chop & Dip.** In the meantime, finely chop the remaining chocolate and melt in a bowl over a pan of hot water. Thinly coat the top of the now cooled muffins with melted chocolate and press into the desiccated coconut. Dip and turn Mini Lindor Balls in the rest of the chocolate and then roll them in the rest of the desiccated coconut.
3. **Stir!** Reduce the remaining cassis juice (275 ml) with icing sugar by about half to 150 ml. Mix 2 to 3 tbsps. of it with corn starch until it is smooth. Then gradually mix in the rest of the reduced juice. Pour the mixture back into the pot and stir on the hob until it has a thick consistency. Then let it cool.
4. **Finishing with a LINDOR ball on top.** Whisk the remaining butter (125 g) for about 5 minutes with a hand held electric mixer until it is creamy. Then add it by the spoonful to the cassis cream and stir in thoroughly. Transfer the cream to a piping bag and pipe continuously so that it comes to a point. Then press a Lindor Ball onto the top of each cup cake.