

# nøgg

No Egg.  
But Plants.

Simply. Heavenly.

## Cupcakes with creme topping.

### Preparation

- 1 Beat all the ingredients for the batter for 2 to 3 minutes at a slow speed, using a coarse broom/flat beater until a homogeneous dough is formed.

Note: For an optimal result with a fine texture and nice volume, do not overmix.

- 2 Pour the batter into the prepared cups and bake.

**In a deck oven (draught closed):**

185°C, 25–30 minutes

**In an oven:** 185°C (top/bottom heat), 25 minutes

**In the combi-steamer:** 160°C, 15 minutes

- 3 Leave the cupcakes to cool after baking.
- 4 Mix all ingredients for 1 minute at low speed and whip at the highest speed with a fine whisk for 5 to 6 minutes. After whipping, the creme can be processed immediately.  
Note: The creme's sweetness can be adjusted by adding icing sugar according to taste.
- 5 Top the cooled cupcakes with the creme and garnish with blackberries and mint.

The preparation time always depends on the type of cooking appliance used and its heat output.



plant-based

### Ingredients for 12 cupcakes

#### Batter (approx. 900 g)

- 500 g nøgg Batter Powder
- 165 ml vegetable oil
- 25 g dark cocoa powder
- 225 ml water

#### Creme (approx. 650 g)

- 150 g nøgg Whipping Creme Powder
- 50 g icing sugar
- 450 ml cold water

#### Garnish

- 12 blackberries
- 12 mint leaves

