



ALMOND CUPCAKES WITH SHRIKHAND FROSTING



WHAT YOU NEED

FOR THE CUPCAKES



Pillsbury™ Egg Free Tea Time
Vanilla Premix 1 kg



Milk 250 g



Oil or Melted
Butter 150 g

Water 160 g



Almond Essence
Few Drops



Almonds (Soaked, Peeled
and Chopped) 25 to 30 no's



METHOD

FOR THE CUPCAKES

1. Blend premix, water and milk together with paddle attachment on Speed 1 for a minute.
2. Scrape the mix from the sides of the bowl with the help of a spatula.
3. Mix on Speed 2 on 3 minutes.
4. To this, add oil and mix for another minute. Now, add the almond essence with chopped almonds and fold into the batter.
5. Pour the batter into 40 g cupcake moulds.
6. Bake for 18-20 minutes at 160° C.



ALMOND CUPCAKES WITH SHRIKHAND FROSTING

WHAT YOU NEED

FOR THE SHRIKHAND FROSTING

-  Hung Curd 250 g
-  Condensed Milk 200 g
-  Cardamom (Crushed) 2 no's
-  Saffron Strands
(Soaked in hot milk) 2 no's



METHOD

FOR THE SHRIKHAND FROSTING

1. In a mixing bowl, add hung curd, condensed milk and beat it with an electric blender until it looks smooth.
2. Add crushed cardamom, milk-soaked saffron and continue beating.
3. Pour this into a piping bag and pipe it on the cupcakes once fully cool.
4. Garnish with chopped almonds.

