Raclette 8 Blumen Cupcakes



Informations

People : **4**
Preparation : **20**
Cooking time : **30**

Ingredients

Cupcakes:

- 200 g Raclette 8 Blumen
- 120 g flour
- 3 eggs
- 10 g baking powder
- 8 cl walnut oil
- 10 cl whole milk
- Freshly ground pepper

To decorate:

- 50 g Raclette 8 Blumen
- 25 cl single cream (35% fat) Isigny
- A few edible flower petals
- Fine salt, freshly ground pepper

Preparation steps

1. Preheat the oven to 180°C (thermostat 6).
   Put eggs, flour, yeast and pepper in a bowl and whisk together.
2. Gradually add oil and slightly warmed milk.
3. Dice cheese and gently fold into the mixture using a spatula.
   Pour mixture into little cupcake moulds (do not grease).
4. Bake in the oven for 30 minutes.
5. Remove from oven and set aside at room temperature.
6. Meanwhile, pour chilled cream into the bowl of an electric beater.
7. Whisk until thick.
8. Season with fine salt and freshly ground pepper.
9. Pour the cream into a piping bag with a fluted nozzle.
10. Generously frost cupcakes with the cream then decorate with flower petals and little cubes of cheese.

? **Tip:** Try using other coated raclettes for even more tasty treats!