

# SWEETIE PIE CUPCAKES



**TRIED & TESTED**  
By Food lovers recipes



## SWEETIE PIE CUPCAKES

(Engelse resep hieronder)

180g Botter

230g bruinsuiker

2 groot eiers,

160g meel,

7ml bakpoeier,

40g kakao,

120ml melk

300g donkersjokolade.

## MERIGUE-BOLAAG :

2 Groot eierwitte,

180g strooisuiker,

40ml heuning,

45ml water

'n knippie kremetart.

Voorverhit jou oond 180

Klits botter en suiker tot lig en donsig;

Voeg eiers een vir een by en klits goed na elke eier;

Sif die meel, bakpoeier en kakao saam.

Vou dit om die beurt met die melk in die mengsel.

Skep in kollewyntjiepapiertjies en bak vir 15 – 20 min. Laat

afkoel.

#### DIE BOLAAG:

Klits al die bestandele saam in 'n groot mengbak oor 'n kastrol met bietjie kookwater – water moet nie aan bak raak nie. Klits tot die sagtepunt stadium. Spuit op afgekoelde koekie en plaas in yskas vir so 30min om nog verder af te koel. Smelt sjokolade en skep bo-op!!!

Resep geplaas deur Amanda Heydenrych

Foto's: Amanda Heydenrych en Ansie Olivier

English Recipe:



#### SWEETIE PIE CUPCAKES

Baking time : 20 minutes

Oven : 180 C

180 g butter

239 g brown sugar

2 large eggs

160 g flour , sifted

7 ml baking powder

40 g cocoa

120 ml milk

300 g dark chocolate

#### MERINGUE

2 large egg white

180 g castor sugar  
40 ml honey  
45 ml water  
pinch of creme of tartar

Preheat the oven . Beat the butter and sugar until light and fluffy . Add the eggs one by one , beating well after each addition . Sift the flour , baking powder and cocoa together . Then fold it into the butter mixture followed by the milk . Spoon the mixture into cupcakes cups that have been prepared with a non stick spray and bake for about 15-20 minutes or until cooked through. Set aside to cool .

Make the topping

Beat all the ingredients together in a mixing bowl over a pot with a little boiling water in it – it's important that the mixing bowl does not touch the water . NOTE The steam will heat the bowl , so keep a cloth at hand to prevent yourself burning . Now place the pot on the stove over low heat , beating the mixture continuously with an electric beater ( maak maar seker die draad is lank genoeg van die beater ) until soft peaks form ( it will take about 10 minutes ) , then remove the mixture from the heat .

Spoon the mixture into a piping bag with a 1 cm round nozzle . Pipe a small spiral on each cupcake and refrigerate for about 30 minutes .

Melt the chocolate . Place the cupcakes on a wire rack and carefully cover the meringues with chocolates ; leave to harden

Photo: Petro van Genderen