

THE HAPPINESS FACTORY

CHOCOLARIUM⁺

OF MUNZ & MINOR



Our favourite recipes

CUPCAKES WITH RASPBERRY FROSTING

Preparation: 35 min.
Baking: 20-25 min

For 20 cupcakes:

200 g	flour
1	tablespoon of cornflour
1	tablespoon baking powder
230 g	sugar
1	tablespoon of vanilla sugar
210 g	butter, at room temperature
2	eggs
125 ml	milk

Frosting:

100 g	butter, soft
1	teaspoon of vanilla sugar
100 g	cream cheese
120 g	icing sugar
1	tablespoon of lemon juice
100 g	Munz Bio Raspberry Chocolate

1. Mix the flour, cornflour, baking powder, sugar, and vanilla sugar.

2. Add the butter in small cubes.

3. Add the eggs individually while mixing.

4. Add the milk slowly.

5. Fill the mixture into the paper cases. Bake the cupcakes for approx. 20 minutes in the middle of an oven

preheated to 175 degrees Celsius, then let them cool.

6. For the frosting, beat the butter and vanilla sugar. Then add the cream cheese, icing powder and lemon juice.

7. Melt 100 g of chocolate at a low heat in a saucepan. Add the melted chocolate and stir for 5-7 minutes.

8. Fill the frosting into an icing bag with a nozzle. Pipe the frosting from the outside to the inside in a spiral.

Mould: For a muffin tray with 12 holes with a diameter of approx. 7 cm, with paper cases in each hole.



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