

Oreo Cupcakes with the magimix

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For the cupcakes :

100g of flour

100g of milk

100g of dark chocolate

80g of granulated sugar

80g of butter

12 Oreos

2 eggs

1 tablespoon of baking powder For the filling :

500g of mascarpone

4 tablespoons of powdered sugar

3 Oreos For the decoration :

12 Oreos

For the cupcakes :

Prepare delicious cupcakes with this easy and quick recipe using the Thermomix TM31, TM5, and TM6 :

For the easy Oreo cupcake :

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Preheat the oven to 200°C (392°F).

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Place the chocolate in the Thermomix bowl and mix for 5 seconds on speed 7.

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Add the butter and cook for 2 minutes 30 seconds at 80°C (176°F) on speed 2.

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Incorporate the eggs and set for 30 seconds on speed 3.

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Add the flour, baking powder, sugar, and milk, then mix for 30 seconds on speed 3.

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Place cupcake liners in cupcake or muffin molds, then pour 1 tablespoon of batter into the bottom of each liner. Place 1 Oreo at the bottom and finally, pour batter to the top of each liner.

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Bake for 20 minutes.

For the filling :

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Rinse and dry the Thermomix bowl, then put the 3 Oreos in the bowl and program for 7 seconds on speed 6.

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Insert the whisk, add the mascarpone, and program for 30 seconds on speed 3.5.

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Add the sugar and mix for 30 seconds on speed 3.5.

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Once the cupcakes are cooled, pour this preparation into a piping bag.

For the decoration :

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Place an Oreo on each cupcake and decorate each cupcake to your liking.

Enjoy these delicious little cakes. Treat yourself to these indulgent Thermomix cupcakes with a nice cup of coffee during snack time. Yum !