

TIPSY PRUNE CUPCAKES

Makes 12

Frosting:

200 g dark chocolate
300 g whipping cream

Cupcakes:

200 g prunes
100 ml brandy
80 g dark chocolate
120 g soft butter
90 g sugar
2 eggs (size M)
100 g plain flour
1 level tsp baking powder
1 tbsp cocoa
20 g chopped pistachios

Decoration:

1 tbsp chopped pistachios
Chocolate chips
Mini gingerbread men

Preparation:

1. For the frosting, start by coarsely chopping the dark chocolate. Bring the cream to the boil and dissolve the chocolate in the hot cream. Refrigerate the chocolate cream for at least 3 hours.
2. Stir the prunes into 80 ml of boiling water and add the brandy. Cover the prunes and leave to steep for a few hours.
3. For the cupcakes, coarsely chop the dark chocolate and melt in a warm bain-marie. Beat the butter and melted chocolate for approx. 3 min until fluffy. Gradually add the eggs and continue to mix.
4. Drain the prunes, leave 12 to one side and coarsely chop the rest.
5. Sieve the flour, baking powder and cocoa into the butter mixture and fold together. Add the pistachios and chopped prunes and mix with a spatula.
6. Place paper cases into a muffin tin, fill a piping bag with the cupcake mixture, and distribute evenly between the paper cases. In every cupcake, press a prune into the mixture.
7. Bake in a preheated oven (top and bottom heat 190 degrees/ fan-assisted 170 degrees) for 25-30 minutes.
8. Remove the cupcakes from the tin while still warm, and leave to cool on a wire rack.
9. Briefly whip the cold chocolate cream and place a large tablespoonful of cream on the top of every cupcake. Sprinkle the cupcakes with chocolate chips and pistachios and decorate with a gingerbread man.

