

Caramel Tuile Muffin

Experience the magic of baking with Werther's Original: A fluffy and indulging cupcake topped with a perfectly crunchy caramel tuile.



www.werthers-original.com

Ingredients

Enjoy our delicious Caramel Tuile Muffin recipe!

12 muffins:

- 175 g butter
- 150 g sugar
- 1 pinch of salt
- 3 eggs
- 200 g flour
- 2 tsp baking powder
- 12 x paper cases

Mousse:

- 250 g mascarpone
- 250 ml cream
- 50 g sugar
- 1 tsp vanilla extract

Caramel tuile:

- 1 x pack Werther's Original Cream Candies

Ingredients for the decoration:

- Chopped pistachios
- Caramel brittle

Step1: Bake Cupcakes

- Mix butter (room temperature) with sugar (hand mixer for approx. 5 mins.).
- Gradually add the eggs and continue to mix.
- Mix flour and baking powder and fold into eggs and sugar mixture.
- Pour the finished batter evenly into 12 paper cases and bake at 160 °C fan-assisted or 180 °C top/bottom heat for approx. 18-22 minutes.

Step 2: Prepare Toppings

For Tuile:

- Melt Werther's Original Cream Candies in a non-stick pan over medium heat until the desired shape of the caramel tuile is achieved.

For Mascarpone Mousse:

- Whip mascarpone, sugar, cream and vanilla for approx. 10 minutes for the mousse.
- Pour into a shallow container and chill for 30 minutes.

Step 3: Assemble Cupcake

- Cut off top of muffin to slightly flatten it for the mousse.
- Place a scoop of mousse on top of muffin.
- Garnish with chopped pistachios, brittle and the tuile.