




Chai Mini Cupcakes with fresh Cinnamon Whipped Cream

Prep time	Cook Time	Servings	
25 mins	5 mins	12 mini cupcakes	

Product used: 3in1 Treat Baker



Tea parties are so much fun. These delightfully dainty mini cupcakes are baked fresh just for these.

Makes: 12 mini cupcakes

Ingredients

- 3 eggs, separated
- 3/4 cup sugar, separated
- 1/2 cup all purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1/4 cup chai tea concentrated
- 2 teaspoons vanilla
- 1/4 teaspoon cream of tartar

Cinnamon Whipped Cream

- 2 cups whipping cream, chilled
- 1 teaspoon ground cinnamon
- 4 tablespoons confectioner's sugar

Preparation

1. Use a brush or paper towel to apply a generous coat of oil to each of the cavities on the upper and lower baking plates. Plug Treat Baker into a 120V AC electrical outlet to preheat.
2. **Prepare Mini Cupcakes:** In a large bowl, beat egg yolks until fluffy. Add 1/2 cup sugar.
3. Whisk flour, salt and baking powder together in a medium mixing bowl. Create a small well in the center of the dry ingredients.
4. Break an egg into a small bowl and whip lightly. Stir in chai tea and vanilla and add to the well.
5. Beat egg whites in a separate bowl. Add cream of tartar until foamy. Add remaining 1/4 cup sugar. Whisk until batter just combined. All the flour should be incorporated, but avoid over mixing. Batter should be thick and creamy, like pudding. Add chai tea to thin if needed.
6. When the blue READY light illuminates, add 1 heaping tablespoon batter into each mini cupcake mold.
7. Bake for 5 minutes until mini cupcakes are golden.
8. **Prepare Cinnamon Whipped Cream:** Chill a large metal mixing bowl and a wire beater attachment in the freezer for about 20 minutes. Pour the cream, cinnamon and powdered sugar into the cold mixing bowl.
9. Continue to beat 2 to 3 minutes, until soft peaks form. (Do not overbeat!)
10. Spoon fresh whipped cream over cupcakes. Serve with hot chai tea for a tea party any time.