

## Amaretto Cupcake



ca. 25 pcs, mould 7 cm Ø

650 g short pastry, unbaked  
 375 g **Mandelkrone**, almond filling  
 250 g **Fruttifine Amarena**, fruit filling

### Amaretto pound cake

400 g **Sand-Frisch&Locker**, pound cake mix  
 180 g butter or margarine  
 180 g eggs  
 70 g **Royal Paste Amaretto**

Mix all ingredients at low speed for approx. 3 minutes

150 g **Bienex**, Florentine mix  
 300 g sliced almonds

Blend together

### Preparation:

- Grease baking shells (use high shells as shown in the picture)
- Roll out the short pastry and lay out the shells.
- Per shell, fill in: 15 g **Mandelkrone**, 10 g **Fruttifine Amarena** and 30 g amaretto pound cake.
- Sprinkle the **Bienex**-almond mix on top.
- Baking temperature: 190–200 °C
- Baking time: approx. 25 minutes.