

TIMKEN-INSPIRED RECIPES



CHAMPAGNE CUPCAKES WITH RASPBERRY-INFUSED CHANTILLY CREAM

For today's Timken-inspired recipe, we'd like to celebrate François Boucher's splendid composition *Lovers in a Park* and what we imagine would be its culinary cousin, **Champagne Cupcakes with Raspberry-Infused Chantilly Cream**. Both celebrate Rococo ideals of delicate pastel colors and graceful shapes. We know this recipe is over the top, a tad whimsical, but who could resist this confectionary opus the Boucher and the light-hearted nature of spring?

CHAMPAGNE CUPCAKES WITH RASPBERRY-INFUSED CHANTILLY CREAM

YIELDS 9-12 CUPCAKES

INGREDIENTS

Cupcakes:

1 1/3 cups cake flour	1/3 cup unsalted butter, room temperature
1 1/2 teaspoons baking powder	3/4 cup sugar
1/2 teaspoon salt	1 teaspoon vanilla extract
3 large egg whites, room temperature	6 Tablespoons champagne, room temperature
	12 cupcake liners

Chantilly Cream:

1 cup raspberries, plus more for garnish	3 Tablespoons sugar
2 Tablespoons Chambord liquor	1 cup heavy whipping cream

DIRECTIONS

Preheat oven to 350°F. Prepare a cupcake pan with cupcake liners and set aside.

Shift together flour, baking powder and salt twice into a small mixing bowl and set aside.

In a medium mixing bowl beat egg whites into firm peaks, approximately five minutes, and set aside.

In a large mixing bowl, beat together butter, sugar and vanilla extract until light and fluffy, approximately 3 minutes. Mix half of the dry ingredients into the batter. Add champagne and mix until combined. Add the remaining dry ingredients and to the batter and mix until combined. Fold in beaten egg whites, being careful not to over mix the batter.

Fill the cupcake liners about 3/4 full and bake for 14-16 minutes or until a toothpick inserted into the center comes out clean. Remove cupcakes from the oven and immediately place on a cooling rack to cool.

While cupcakes are cooling, make the Chantilly cream by placing raspberries, Chambord liquor, and 1 Tablespoon sugar into a small saucepan over low heat. Cook the raspberry mixture, crushing raspberries with a wooden spoon and stirring until sugar has melted, approximately 5 minutes. Immediately remove crushed raspberries from heat and strain through a fine strainer, pushing mixture through with a spoon. Discard the strainer and seeds and let pureed raspberries cool for 15 minutes.

In a medium mixing bowl, combine whipping cream, remaining 2 Tablespoons sugar, and pureed raspberries and beat on high speed until stiff peaks form, approximately 5 minutes.

Spoon Chantilly cream into pastry bag and pipe cream onto the centers of the cooled cupcakes. Serve cupcakes with fresh raspberries.