





Room Temperature



**CATEGORY** 

Cupcakes



FINISHED PRODUCT

Cupcake

# **BLUE'S CLUES CUPCAKES**

# **OVERVIEW**

09-075

## **INGREDIENTS**

## **Group Cupcake**

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Whole Eggs	0.088	35.00
Water	0.075	30.00
Butter	0.088	35.00
	Total Weight: 0.500	

## **Group Icing**

Total Weight: 0.125		
Cold water	0.025	-
BAKELS WHIPPING CREAM	0.100	-
Ingredient	KG	%





#### **Group Fondant**

PETTINICE READY-TO-ROLL FONDANT

KG 0.400

Total Weight: 0.400

Yield: 16 x 30g batter

## **METHOD**

How to do it:

#### Cupcake:

- 1. Using a paddle, blend together Pettina Sponge Mix Complete and butter until mix is coated by butter.
- 2. Gradually add eggs and water alternately. Mix on low speed for 30 seconds then shift to medium speed and blend for 2 minutes
- 3. Continue mixing for another two minutes on low speed.
- 4. Deposit 30-g batter in cupcake pans with liners.
- 5. Bake at  $175^{\circ}\text{C}$  for 20-25 minutes. Remove from pan immediately after baking.
- 6. Cool before decorating.

#### Design:

- 1. Apply blue food color (or any desired color) on Pettinice RTR Fondant and knead until color is even.
- 2. Roll until about ½-inch thick and cut using a round cutter of similar diameter to the cupcake.
- 3. Brush cupcake with syrup and place round fondant on top. Set aside.
- 4. Cream Bakels Whipping Cream for 5 minutes on medium speed. Gradually add water and mix for 5 minutes. Scrape the bowl regularly.
- 5. Using a wire whisk, mix icing on high speed for 5 minutes. Scrape.
- 6. Separate icing into 4 portions and color each one light blue, dark blue, black and red.
- 7. Fit piping bag with medium star tip and fill with the light blue icing.
- 8. For the paw print, pipe stars in the shape of a circle and add four stars on one end for the toes.
- 9. For Blue's face, pipe a triangular figure on the cupcake using light blue icing and add two L-shaped ears.
- 10. Using dark blue icing (with star tip), pipe on the nose and add patches to Blue's face and ears.
- 11. Using red icing, pipe Blue's tongue below the nose.
- 12. Use black icing with a small round tip for the eyes.