



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cupcakes



FINISHED PRODUCT

Cupcake

BROWN-BUTTER PINEAPPLE CUPCAKES

OVERVIEW

19-149

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Water	0.113	22.50
Eggs	0.175	35.00
Cooking Oil	0.050	10.00
Unsalted Butter	0.090	18.00
Cinnamon powder	0.003	0.50
Cloves (ground)	0.003	0.50
Pineapple, diced	0.150	30.00
Cashew nuts	0.150	30.00
Total Weight: 1.233		

Group Whipped Cream

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.400	-
Water (ice cold)	0.120	-
Lime zest	0.004	-
Total Weight: 0.524		

Yield: 35 pcs

METHOD

How to do it:

Batter:

1. Brown the butter in a heavy bottom pan over medium heat. Cool down and set aside.
2. Place water, eggs, spices and Bakels Muffin Mix in a mixing bowl. Blend using cake paddle for approximately 1 minute at low speed.
3. Scrape down and mix at second speed for 4 minutes.
4. Slowly add cooking oil and browned butter while mixing at low speed.
5. Fold in the pineapples and nuts.
6. Deposit into prepared cupcake pans.
7. Bake at 160°C for 30-35 minutes.
8. When cooled, pipe with whipped Bakels Whipping Cream.

Whipped Cream:

1. Place Bakels Whipping Cream in a mixing bowl and cream using paddle on low speed for 1-2 minute or until emulsified. Scrape
2. Add lime zest and cold water gradually while mixing using a paddle on low speed for 2 minute (until well blended). Scrape.
3. Change attachment.
4. Whip with a wire whisk until desired volume and consistency are achieved.