



CARAMEL CUPCAKE

OVERVIEW

10-105



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cupcakes



FINISHED PRODUCT

Cookies

INGREDIENTS

Group Cupcake

Ingredient	KG	%
Cake Flour	0.250	100.00
Condensed Milk	0.360	144.00
BAKELS DAIRY BLEND	0.200	80.00
Salt	0.002	0.60
Sugar	0.100	40.00
Water	0.026	10.40
Eggs	0.150	60.00
BAKELS BAKING POWDER	0.007	2.60
APITO BUTTA VANILLA ESSENCE	0.008	3.00
BAKELS OVALETT	0.013	5.00

Total Weight: 1.116

Yield: 40 grams / 3 ounce cupcake x 27 pieces

METHOD

How to do it:

1. Using a paddle, cream sugar, butter and Ovalett until light and fluffy. Approximately 2 minutes on medium speed.
2. Add eggs gradually while mixing for 1 minute on low speed.
3. Add dry ingredients and start mixing on low speed. Combine condensed milk, water and Apito Butta Vanilla Essence. Gradually adding while mixing on low for 3 minutes.
4. Deposit batter in lined cupcake tins.
5. Bake at 180°C for 30 minutes or until golden brown.
6. Remove from pan after baking.