

# CHEESE CUPCAKE

## OVERVIEW

09-077

## INGREDIENTS

### Group 1

Ingredient	KG	%
Cake Flour	0.250	100.00
Condensed Milk	0.360	144.00
Salted Butter	0.200	80.00
Refined Sugar	0.100	40.00
Water	0.026	10.40
Whole Eggs	0.150	60.00
BAKELS BAKING POWDER	0.007	2.60
BAKELS OVALETT	0.013	5.00
BRITE VANILLA EXTRA STRENGTH	0.005	1.80
Potassium sorbate	0.001	0.20
Cheese flavor (liquid)	0.000	0.10
<b>Total Weight:</b> 1.110		

**Yield:** 22 x 50-g batter

## METHOD

How to do it:

1. Using a paddle, cream sugar, butter and Ovalett until light and fluffy (approx 2 minutes on medium speed).
2. Add eggs gradually while mixing for 1 minute on slow speed.
3. Add dry ingredients then start mixing on slow speed. Combine Bakels Condensed Milk, water, Brite Vanilla Extra Strength and cheese flavor, add gradually while mixing for 3 minutes on slow speed.
4. Deposit 50-g batter in paper-lined cupcake tins.
5. Bake at 180°C for 30 minutes or until golden brown.
6. Remove from pan after baking. Brush top with light corn syrup.
7. Pack when cool.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cupcakes



## FINISHED PRODUCT

Cupcake