

# CHOCO-BANANA CUPCAKE WITH TRUFFLE FROSTING

## OVERVIEW

17-084

## INGREDIENTS

### Group Cupcake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Water	0.125	25.00
Eggs	0.100	20.00
Vegetable Oil	0.033	6.50
Baking soda	0.003	0.50
FINO DARK CHOCOLATE CHIPS	0.020	-
Cavendish Banana (overripe and mashed)	0.175	40.00
<b>Total Weight:</b> 0.955		

### Group Frosting

Ingredient	KG	%
CREMESS SUPERIOR	0.150	-
Cold water	0.150	-
BAKELS HAZELNUT TRUFFLE	0.025	-
<b>Total Weight:</b> 0.325		

**Yield:** 40 grams/3 ounce cupcake x 20 pieces

## METHOD

How to do it:

1. Place water, eggs, baking soda and Bakels Muffin Mix in a mixing bowl.
2. Blend using cake paddle for approximately 1 minute on low speed. Scrape down.
3. Beat at second speed for 4 minutes.
4. Add oil and continue mixing for 1 minute.
5. Add mashed bananas and chocolate chips and mix on low speed for 30 seconds.
6. Pour batter in lined cupcake tins.
7. Bake at 180°C for 15-25 minutes.
8. Cool completely.
9. Prepare frosting, whisk Cremess Superior and cold water for 3 minutes. Fold in Bakels Hazelnut Truffle. Place in a piping bag and frost banana cupcakes.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cupcakes



## FINISHED PRODUCT

Cupcake