BAKELS
BAKERY INGREDIENTS SINCE 1904

CHOCO-CHEESE CUPCAKE

OVERVIEW

00-010

INGREDIENTS

Group 1

Ingredient	KG	%
Sugar	0.260	130.00
Butter	0.140	70.00
BAKELS OVALETT	0.006	3.00
Whole Eggs	0.200	100.00
All Purpose Flour	0.200	100.00
BAKELS ALKALIZED COCOA POWDER	0.060	30.00
Baking soda	0.001	0.50
BAKELS BAKING POWDER	0.002	1.00
Glucose	0.020	10.00
APITO CHOCOLATE PASTE	0.008	4.00

Total Weight: 0.897

Group 2

Ingredient	KG	%
Sugar	0.090	281.25
Cheese	0.225	703.00
Whole Eggs	0.100	312.50
All Purpose Flour	0.032	100.00
BAKELS BAKING POWDER	0.001	1.56
Water	0.050	156.25

Total Weight: 0.498

Yield: 23 x 60g

METHOD

How to do it:

Chocolate Batter:
1. Cream sugar, butter and Ovalett until light in color at medium speed.
2. Add whole eggs gradually in 3 stages at low speed.
3. Add all purpose flour, Bakels Alkalized Cocoa Powder, baking soda, Bakels Baking Powder, glucose and Apito Chocolate Paste alternately in 3 stages.
4. Shift to medium speed, continue mixing for 2 minutes.
5. Set aside.

DISPLAY CONDITIONS

Room Temperature

CATEGORY

Cupcakes

FINISHED PRODUCT

Cupcake

Cheese Batter:

1. Cream sugar and cheese at medium speed.
2. Add whole eggs one at a time at low speed.
3. Add all purpose flour, Bakels Baking Powder and water alternately.
4. Shift to medium speed, continue mixing for 2 minutes.
5. Set aside.

Assembly:

1. Pour chocolate batter in lined cupcake pans, until half full. Pour cheese batter on top until full. Bake at 180°C.