

CHOCO CREAM CHEESE CUPCAKE

OVERVIEW

08-015

INGREDIENTS

Group Chocolate Base

Ingredient	KG	%
Fino Chocolate Cake Mix	0.250	100.00
All Purpose Flour	0.050	20.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.100	40.00
Whole Eggs	0.130	52.00
Glucose	0.080	32.00
Total Weight:	0.610	

Group Cream Cheese Base

Ingredient	KG	%
Cream Cheese	0.225	90.00
Sugar	0.090	36.00
Whole Eggs	0.100	40.00
All Purpose Flour	0.032	12.80
Water	0.050	20.00
BAKELS BAKING POWDER	0.001	0.20
Total Weight:	0.498	

Yield: 27 x 40-g batter

METHOD

How to do it:

Chocolate Base:

1. Melt Butta Butteroil Substitute.
2. Add eggs, glucose, all purpose flour and Fino Chocolate Cake Mix to melted Butta Butteroil Substitute and mix on low speed for 30 seconds.
3. Set aside.

Cream Cheese Base:

1. Cream sugar and cream cheese on medium speed for 1 minute.
2. Add whole eggs one at a time while mixing on low speed.
3. Add dry ingredients and liquid ingredients alternately.
4. Shift to medium speed and continue mixing for 2 minutes.
5. Place chocolate base batter in paper lined cupcake pans and top with cream cheese base batter.
6. Bake at 190°C for 25-30 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cupcakes



FINISHED PRODUCT

Cupcake