



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cupcakes



FINISHED PRODUCT

Cupcake

CHOCO LOVERS DELIGHT

OVERVIEW

05-008

INGREDIENTS

Group Biscuit base

Ingredient	KG	%
All Purpose Flour	0.200	100.00
BAKELS BAKING POWDER	0.002	1.00
Sugar	0.060	30.00
Cashew nut (chopped)	0.020	10.00
Refrigerated margarine	0.160	80.00
Total Weight:	0.442	

Group Cake batter

Ingredient	KG	%
Fino Chocolate Cake Mix	0.250	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.031	12.50
Whole Eggs	0.063	25.00
Water	0.125	50.00
Cashew nut (chopped)	0.025	10.00
Total Weight:	0.494	

Group Filling

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.440	-
Total Weight:	0.440	

Group Glaze

Ingredient	KG	%
Glageli Neutral	0.050	-
Water	0.050	-
Total Weight:	0.100	

Yield: 22 piece x 67 grams

METHOD

How to do it:

Biscuit Base:

1. Mix together all purpose flour, Fino Double Acting Baking Powder, sugar, cashew nuts and margarine until blended.
2. Deposit 20 grams of biscuit base into paper lined muffin pans and press hard to form a firm crust.
3. Bake at 160°C for about 10 minutes then set aside.

Chocolate Cake Batter:

1. Combine together Fino Chocolate Mix, Butta Butteroil Substitute, whole eggs, water and mix until well blended. Do not over mix.
2. Fold in cashew nuts.
3. Deposit 20 grams of Ecofil Strawberry on top of the biscuit base then pour approximately 22.5 grams of chocolate cake batter on top.
4. Bake at 180°C for 22-25 minutes.
5. From the oven, brush cake top with Glageli Neutral glaze for a shiny finish.

Glaze:

1. Boil water and Glageli Neutral. Apply on top of freshly baked cake.