



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cupcakes



FINISHED PRODUCT

Cupcake

CHOCOLATE CUPCAKES / MINI CAKES

OVERVIEW

09-079

INGREDIENTS

Group Dough

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.100	25.00
Whole Eggs	0.100	25.00
Water	0.200	50.00
Total Weight:	0.800	

Group Filling

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.200	-
Total Weight:	0.200	

Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.300	-
Cold water	0.075	-
Total Weight: 0.375		

Yield: 20 x 40 grams

METHOD

How to do it:

Batter:

1. Blend Fino Chocolate Cake Mix and Butta Butteroil Substitute for 1 minute at 1st speed. Shift to 2nd speed and blend for another minute.
2. Gradually add eggs. Blend for 2 minutes at 2nd speed.
3. Add water and mix at 1st speed for 2 minutes.
4. Deposit in lined cupcake pans.
5. Bake at 180°C for 10-12 minutes or until done.
6. When cooled, pipe Bakels Dark Choco Fudge inside the center of the cupcake.
7. Decorate with icing as desired.

Icing:

1. Blend Bakels Whipping Cream using a paddle on high speed for 1 minute.
2. Add cold water gradually while mixing on high speed for 2 minutes. Continue mixing using a wire whisk on high speed for another 3 minutes or until desired consistency and volume are achieved.