



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cupcakes



## FINISHED PRODUCT

Cupcake

# CUPCAKE GALORE

## OVERVIEW

05-012

## INGREDIENTS

### Group 1

Ingredient	KG	%
Cake Flour	0.500	100.00
BAKELS BALEC LACTO ALBUMEN	0.090	18.00
BAKELS BAKING POWDER	0.030	6.00
Preser V	0.007	0.40
Salt	0.002	0.30
Water	0.190	38.00
Condensed Milk	0.500	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.090	18.00
BAKELS SHORTENING	0.090	18.00
Refined Sugar	0.175	35.00
Whole Eggs	0.150	30.00
BAKELS OVALETT	0.020	4.00

**Total Weight:** 1.844

**Yield:** 52 pieces x 35g dough

## METHOD

How to do it:

1. Combine cake flour, Balc powder, Bakels Baking Powder, PreserV and salt in a bowl and set aside.
2. Combine water and condensed milk in a bowl and set aside.
3. On low speed, cream sugar, Butta Butteroil Substitute, Bakels Shortening and Ovalett.
4. Add whole eggs one at time, continue mixing until light and fluffy.
5. Alternately add dry and liquid ingredients, scrape down and mix until blended.
6. Deposit in cupcake pan lined with paper cups.
7. Bake at 180°C for 20-25 minutes.