

CUPCAKES

OVERVIEW

09-080

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.250	100.00
Condensed Milk	0.390	156.00
Salted Butter	0.200	80.00
Sugar	0.100	40.00
Eggs	0.150	60.00
BAKELS BAKING POWDER	0.007	2.60
BAKELS OVALETT	0.013	5.00
BRITE VANILLA EXTRA STRENGTH	0.007	2.80
Preser V	0.005	0.40

Total Weight: 1.121

Yield: 22 x 50g batter

METHOD

How to do it:

1. Using a paddle, cream sugar, butter and Ovalett until light and fluffy (approximately 2 minutes on medium speed).
2. Gradually add eggs while mixing for 1 minute on slow speed.
3. Add dry ingredients then start mixing on slow speed.
4. Combine Bakels Condensed Milk and Brite Vanilla Extra Strength. Add gradually while mixing for 3 minutes on slow speed.
5. Deposit 50-g batter in paper-lined cupcake tins.
6. Bake at 180°C for 30 minutes or until golden brown.
7. Remove from pan after baking. Brush top with light corn syrup.
8. Pack when cool.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cupcakes



FINISHED PRODUCT

Cupcake