

EGGLESS BANANA WALNUT CUPCAKES

OVERVIEW

19-127

INGREDIENTS

Group Cupcake

Ingredient	KG	%
BAKELS EGGLESS CAKE MIX	0.200	100.00
All Purpose Flour	0.040	20.00
Water	0.120	60.00
APITO BUTTA VANILLA ESSENCE	0.002	1.00
Oil	0.080	40.00
Bananas, Lacatan (overripe)	0.200	100.00
Walnuts	0.040	20.00
Total Weight:	0.682	

Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.350	-
Water	0.035	-
Peanut butter	0.047	-
Total Weight:	0.432	

Yield: 17pcs

METHOD

Cupcake

1. Dissolve Apito Butta Vanilla Essence in water. Set aside.
2. Combine Bakels Eggless Cake Mix, all purpose flour, Apito Butta Vanilla Essence solution, and bananas in a mixing bowl.
3. Blend on low speed for 1 minute. Scrape down.
4. Shift to medium speed and blend for 4 minutes.
5. Gradually add oil while mixing on low speed for 1 minute.
6. Fold in chopped and toasted walnuts.
7. Pipe 40g batter in cupcake tins lined with baking cups.
8. Bake at 180°C for 20 minutes or until done.

Icing

1. Mix Bakels Whipping Cream using a paddle on medium speed for 3 minutes.
2. Replace the paddle with a wire whisk. Mix on high speed while gradually adding water.
3. Continue mixing until the desired volume and consistency are achieved.
4. Fold in peanut butter.



DISPLAY CONDITIONS

Chilled, Room Temperature



CATEGORY

Cupcakes



FINISHED PRODUCT

Confectionery, Cupcake, Dessert