

FROSTED KIWI CUPCAKE

OVERVIEW

16-052

INGREDIENTS

Group Kiwi Muffin

Ingredient	KG	%
Water	0.225	22.50
Eggs	0.350	35.00
BAKELS KIWI MUFFIN MIX	1.000	100.00
***Pesto Sauce	0.280	28.00
APITO LEMON PASTE	0.006	0.60
Total Weight:	1.861	

Group Frosting

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.300	-
Fresh Milk (cold)	0.080	-
Cointreau	0.008	-
Total Weight:	0.388	

Group Topping

Ingredient	KG	%
BAKELS LES FRUITS 50% DARK CHERRY	0.220	-
BAKELS LES FRUITS 50% APPLE	0.220	-
Total Weight:	0.440	

Yield: 44 cupcake x 40g

METHOD

How to do it:

Cake:

1. Place water, eggs and Bakels Kiwi Muffin Mix in a mixing bowl.
2. Using a cake paddle, blend on low speed for approximately 1 minute.
3. Scrape down and mix on medium speed for 4 minutes.
4. Slowly add vegetable oil & Apito lemon while mixing on low speed for 1 minute.
5. Deposit into greased and lined cupcake tins.
6. Bake at 180°C for 18-20 minutes.

Icing:

1. Beat Bakels whipping cream on high speed for 5 mins using a paddle.
2. Replace paddle with a wire whisk. Gradually add cold milk while mixing on high speed for 3-5 min or until desired volume and consistency are achieved.
3. Fold Cointreau.

Assembly:

1. In a cupcake, pipe BWC (8 grms. approx.)



DISPLAY CONDITIONS

Chilled



CATEGORY

Cupcakes



FINISHED PRODUCT

Cupcake

2. Add choice of Apple Filling or Dark Cherry Filling (5 grams approx.).