

HUMMINGBIRD CUPCAKE

OVERVIEW

07-032

INGREDIENTS

Group Batter

| Ingredient | KG | % |
|---------------------|-------|--------|
| BAKELS MUFFIN MIX | 1.000 | 100.00 |
| Water | 0.200 | 20.00 |
| Eggs | 0.200 | 20.00 |
| Baking soda | 0.006 | 0.60 |
| Pineapple (crushed) | 0.200 | 20.00 |
| Banana (sliced) | 0.250 | 25.00 |
| Cashew nuts | 0.100 | 10.00 |
| Total Weight: 1.956 | | |

Group Icing

| Ingredient | KG | % |
|----------------------|-------|---|
| Cream Cheese | 0.228 | - |
| Butter (softened) | 0.050 | - |
| Pineapple Tidbits | - | - |
| Icing sugar (sifted) | 0.487 | - |
| Total Weight: 0.765 | | |

Yield: 32 piece x 60g batter

METHOD

How to do it:

Batter:

1. Blend eggs, water, Bakels Muffin Mix and baking soda for 1 minute on low speed.
2. Scrape down batter. Beat on medium speed for 4 minutes
3. Add crushed pineapple, chopped bananas and cashew nuts. Mix for 1 minute on medium speed.
4. Pour batter in muffin pans lined with paper cups.
5. Bake until done.

Icing:

1. Beat cream cheese and butter until light & fluffy.
2. Gradually beat in sifted icing sugar.
3. Blend until smooth.
4. Spread on top of the cupcake using spatula. Place pineapple bits on top.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cupcakes



FINISHED PRODUCT

Cupcake