



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cupcakes



## FINISHED PRODUCT

Cupcake

# TWILIGHT SAGA AND ANIMAL CUPCAKE

## OVERVIEW

09-082

## INGREDIENTS

### Group Cupcake

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Whole Eggs	0.088	35.00
Water	0.075	30.00
Butter	0.088	35.00
<b>Total Weight:</b>	0.500	

### Group Fondant

Ingredient	KG	%
PETTINICE READY-TO-ROLL FONDANT	0.600	-
<b>Total Weight:</b>	0.600	

**Yield:** 16 x 30g batter

## METHOD

How to do it:

Cupcake:

1. Using a paddle, blend together Pettina Sponge Mix Complete and butter until mix is coated by butter.
2. Gradually add eggs and water alternately. Mix on low speed for 30 seconds then shift to medium speed and blend for 2 minutes.
3. Continue mixing for another 2 minutes on low speed.
4. Deposit 30-g batter in cupcake pans with liners.
5. Bake at 175°C for 20-25 minutes. Remove from pan immediately after baking.
6. Cool before decorating.

Design:

1. Apply food color on Pettinice RTR Fondant and knead until color is even.
2. Cover cupcakes with black and white rolled fondant.
3. Shape into pawn and queen chess pieces for the "breaking dawn" cupcakes and hands with an apple for the "twilight" cupcakes.
4. For the animal cupcakes, color the fondant according to the respective animal's color and form into shapes similar to the picture below. Assemble and attach the figures using syrup.