

VARIETY CUPCAKES

OVERVIEW

99-029

INGREDIENTS

Group 1

Ingredient	KG	%
Refined Sugar	0.400	100.00
Salt	0.004	1.00
BAKELS MARGARINE SPECIAL	0.220	55.00
All Purpose Flour	0.400	100.00
Skimmed milk powder	0.032	8.00
BAKELS BAKING POWDER	0.018	4.50
Preser V	0.006	0.40
Whole Eggs	0.180	45.00
BAKELS BALEC LACTO ALBUMEN	0.060	15.00
Fino Cake Emulsifier	0.032	8.00
Water	0.200	50.00

Total Weight: 1.552

Yield: 31 x 50-g batter

METHOD

How to do it:

1. Cream sugar, salt and Bakels Margarine Special until light and fluffy.
2. Add all purpose flour, skimmed milk powder, Fino Double Acting Baking Powder and PreserV. Mix for 30 seconds at second speed.
3. Gradually add eggs, Balec solution and Fino Cake Emulsifier while mixing at second speed for 2 minutes.
4. Mix further at first speed for 3 minutes while slowly adding water.
5. Divide batter into three to make variations (see below).
6. Pour batter into cake pans and bake at 180°C for 25-30 minutes or until done.

Variations:

1. Lemon Surprise - Mix 518 g of cake batter with 10 g Apito Lemon Paste and 30g raisins.
2. Double Chocolate Marble – Mix 518 g of cake batter with 10 g Apito Chocolate Paste and chocolate chips.
3. Southern Style Cupcakes – Mix 518 g cake batter with 85 g corn kernels.

For Balec Solution (10g of Balec Powder in 50g water).



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cupcakes



FINISHED PRODUCT

Cupcake