



ASSORTED EASTER CUPCAKES

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Cake Complete	1.000	100.00
Water	0.480	48.00
Oil	0.276	27.60
Total Weight:	1.756	

METHOD

1. Add all ingredients into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix on medium speed for 6 minutes.
5. Deposit 45g into coloured cupcake cases.
6. Bake at 180°C for 25-30 minutes.
7. Once cool, make up buttercream-style icings by adding 25% butter/margarine to **Bakels White Fudgice** and desired colours.
8. Pipe cream onto cupcakes and dress with Easter decorations.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Cupcake