



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



FINISHED PRODUCT

Confectionery, Cupcake, Dessert,
Sweet Good

CARAMEL POPCORN CUPCAKE

INGREDIENTS

Group : Cupcake

Ingredient

[Plain Crème Cake Mix](#)

Water

Oil

KG

1.000

0.500

0.270

Total Weight: 1.770

Group : Assembly/Decoration

Ingredient

[Millionaires Caramel](#)

Butter

KG

0.400

0.080

Total Weight: 0.480

Yield: 14-17 Cupcakes

METHOD

Cupcake

1. Add all the ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.

4. Mix for 5 minutes on medium speed.
5. Scale at 100-120g into each cupcake case.
6. Bake at 190°C for 25-30 minutes.

Assembly/Decoration

1. Heat [Chocolate Millionaires Caramel PF](#) and add butter to make a butter cream-style icing.
2. Pipe approximately 30g onto each cupcake.
3. Cover icing with popcorn.
4. Drizzle (heated) [Millionaires Caramel](#) or other [True Caramel](#) of your choice over popcorn to finish.