



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Cupcake, Sweet Food, Sweet
Good

CARROT CAKE CUPCAKE

INGREDIENTS

Group : Cupcake bases

Ingredient	KG
Multimix Cake Base	10.000
Egg	3.650
Oil	3.000
Water	2.300
Grated carrot	2.000
Sultanas	0.750
Chopped walnuts	0.500
Ground cinnamon	0.100
Total Weight:	22.300

Group : Assembly/Decoration

Ingredient	KG
Cream Cheese Flavoured Icing	6.640
Butter	1.660
Total Weight:	8.300

METHOD

1. Mix all the ingredients into a mixing bowl, fitted with a beater.
2. Mix for 2 minutes on low speed.

3. Scrape down.
4. Mix for 6 minutes on medium speed.
5. Scale at 60g into green paper cases.
6. Bake at 170°C for 40 minutes.

Assembly / Decoration

1. In a separate bowl, cream together the [Cream Cheese Flavoured Icing](#) and butter.
2. Pipe 40g of cream cheese butter cream onto the cupcake.
3. Finish with a sugar carrot and bunny ears chocolate.