



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Cake, Cupcake, Dessert, Muffin,
Sweet Good

CHOCOLATE EASTER CARROT MUFFINS

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Cake Base	1.000	100.00
Egg	0.415	41.50
Water	0.388	38.80
Oil	0.300	30.00
Cocoa powder	0.100	10.00
Glycerine	0.045	4.50
Total Weight:	2.248	

Yield: 28-37 muffins

METHOD

1. Add all ingredients into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 6 minutes on medium speed.
5. Pipe 60-80g into cupcake cases.
6. Bake at 180°C for 30-35 minutes.
7. Once cool, cut a hole in centre and remove.
8. Pipe in some orange fudgice (flavoured/coloured [Bakels White Fudgice](#), with 25% butter).
9. Top with a green sugar paste leaf to finish.