



CHOCOLATE HAZELNUT CUPCAKES

INGREDIENTS

Group : Creme Cake

Ingredient	KG
Chocolate Crème Cake Mix	1.000
Egg	0.365
Vegetable oil	0.330
Water	0.230
Total Weight:	1.925

Group : Assembly/Decoration

Ingredient	KG
Chocolate Millionaires Caramel PF	1.200
Butter	0.240
Chopped roasted hazelnuts	0.096
Total Weight:	1.536

Yield: 48 Cupcakes

METHOD

Cupcake bases

1. Mix Crème Cake group ingredients into a mixing bowl, fitted with a beater.



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Christmas



FINISHED PRODUCT

Confectionery, Cupcake, Sweet
Good

2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Scale at 40g into light brown cupcake cases.
6. Bake at 170°C for 35 minutes.

Assembly/Decoration

1. In a separate bowl, beat together [Chocolate Millionaires Caramel PF](#) and the butter.
2. Pipe a 30g swirl of chocolate millionaires buttercream onto each cooled cupcake.
3. Top each cupcake with 2g of chopped hazelnuts.