



## CHRISTMAS TREE CUPCAKES

### INGREDIENTS

#### Group : Creme Cake

Ingredient	KG
<a href="#">Chocolate Crème Cake Mix</a>	1.000
Egg	0.365
Vegetable oil	0.330
Water	0.230
<b>Total Weight:</b>	<b>1.925</b>

#### Group : Assembly/Decoration

Ingredient	KG
<a href="#">White Fudgice</a>	2.500
<a href="#">Aromatic green colour</a>	0.005
White Christmas sprinkles	-
<b>Total Weight:</b>	<b>2.505</b>

**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 dark brown cupcake cases.
6. Bake at 170°C for 35 minutes.

#### Assembly/Decoration

1. In a separate bowl, beat together the [White Fudgice](#) and [Aromatic green colour](#).
2. Pipe 50g swirl onto each cooled cupcake.
3. Finish with white sprinkles and a snow flake.