



COCONUT SNOWMAN CUPCAKES

INGREDIENTS

Group : Cake

Ingredient	KG	%
<u>Multimix Cake Base</u>	1.000	100.00
Egg	0.365	36.50
Oil	0.300	30.00
Water	0.230	23.00
Total Weight:	1.895	

Group : Assembly/Decoration

Ingredient	KG	%
<u>White Fudgice</u>	1.600	100.00
<u>Rich Chocolate Fudgice</u>	0.020	1.25
<u>Kokomix</u>	0.020	1.25
Chocolate matchstick	-	-
Marshmallows	-	-
Orange jelly diamond	-	-
Smarties	-	-
Total Weight:	1.640	

Yield: 47 Cupcakes



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Cupcake, Sweet Good

METHOD

Cupcake

1. Add all cake ingredients to 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 40g into white cupcake cases.
6. Bake at 170°C for 35 minutes.

Assembly / Decoration

1. Pipe a swirl of [White Fudgice](#).
2. Sprinkle [Kokomix](#) on top and add two smarties for buttons.
3. Place a large marshmallow on top of the body, adding half an orange jelly diamond for the nose.
4. Add a chocolate matchstick, cut in half, for the arms.
5. Pipe a face onto the marshmallow using warmed [Rich Chocolate Fudgice](#).