



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Mother's Day



## FINISHED PRODUCT

Cake, Cupcake, Sponge

# CUPCAKE BOUQUET

## INGREDIENTS

### Group : Cupcake Bases

Ingredient	KG	%
<a href="#">Multimix Cake Base</a>	1.000	100.00
Water	0.230	23.00
Egg	0.365	36.50
Oil	0.300	30.00
<b>Total Weight:</b>	<b>1.895</b>	

### Group : Icing

Ingredient	KG	%
<a href="#">White Fudgice</a>	0.750	75.00
Butter	0.250	25.00
<b>Total Weight:</b>	<b>1.000</b>	

## METHOD

### Cupcake Bases

1. Add cupcake base ingredients into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on medium speed.
5. Scale at 40g into green cupcake cases.

6. Bake at 180°C for 20-25 minutes.
7. Whilst cooling, fix a 19cm polystyrene sphere into a 20cm pot.

#### Icing

1. Beat the butter and [White Fudgice](#) together until light and soft (add your choice of colour).
2. Fit a piping bag with a petal nozzle, fill with the coloured fudgice buttercream and pipe a rose on top of the cupcake.
3. Skewer the bottom of a cupcake with a cocktail stick, and then insert this into the polystyrene sphere.
4. Repeat this process until the sphere is covered and decorated.