



CATEGORY

Bakery



OCCASION

Easter



FINISHED PRODUCT

Cupcake

EASTER NEST CUPCAKES

INGREDIENTS

Group Cupcakes

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

Group Decoration

Ingredient	KG
Renshaw Chocolate Ganache	1.900
Small Chocolate Eggs	-
Total Weight:	1.900

METHOD

Cupcakes

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 4 minutes on medium speed.
5. Scale at 50g into dark brown cupcake cases.

6. Bake at 170°C for approx. 35 minutes.

Assembly/Decoration

1. In a bowl, slightly soften the Chocolate Fudgice to a piping consistency.
2. Using a star shaped piping nozzle, pipe a 50g swirl of the Chocolate Fudgice around the edge of each cupcake base.
3. Place 3 small chocolate eggs into the nest shaped Chocolate Fudgice swirl to finish.