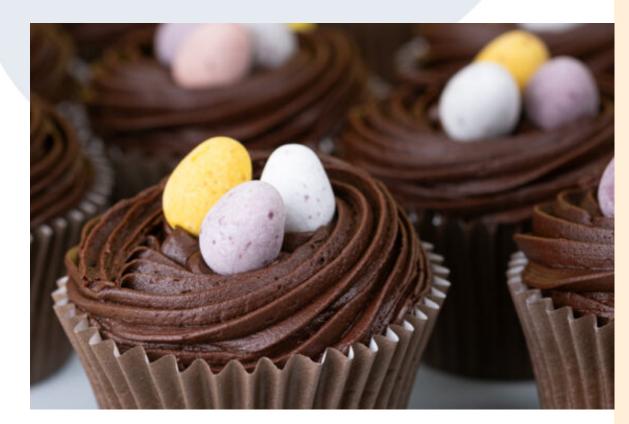


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KG 1.900

Total Weight: 1.900



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
Renshaw Chocolate Ganache
Small Chocolate Eggs

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.



Bakery



OCCASION

Easter



FINISHED PRODUCT

Cupcake



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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.