



ETON MESS CUPCAKE

INGREDIENTS

Group : Cupcake

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

Group : Assembly/Decoration

| Ingredient | KG |
|--|--------------|
| White Fudgice | 1.160 |
| Butter | 0.290 |
| Fruit Filling - Strawberry 70% | 0.960 |
| Broken meringue | 0.050 |
| Total Weight: | 2.460 |

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.



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Summer



FINISHED PRODUCT

Cupcake

4. Mix for a further 4 minutes on medium speed.
5. Scale at 40g into dark brown cupcake cases.
6. Bake at 170°C for approx. 35 minutes.

Assembly/Decoration

1. In a bowl, cream together the [White Fudgice](#) and the butter.
2. Depress the centre of the cupcake.
3. Pipe a 30g rope of the icing around the top of each cupcake base.
4. Fill the centre of the iced cupcake with 20g of [Strawberry Fruit filling](#).
5. Place 1g of broken meringue pieces around the top of the filled cupcake to finish.