



CATEGORY

Bakery



OCCASION

Mother's Day



FINISHED PRODUCT

Cupcake

FLOWER CUPCAKES

INGREDIENTS

Group Cupcakes

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

Group Decoration

| Ingredient | KG |
|--|--------------|
| Renshaw Royal Icing | 1.700 |
| Sugar Pearls | 0.840 |
| Renshaw Yellow 'Just Roll With It' Fondant Icing | - |
| Total Weight: | 2.540 |

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 45g into dark brown cupcake cases.
6. Bake at 170°C for approx. 35 minutes.

Assembly/Decoration

1. In a bowl, slightly soften the White Fudgice to a piping consistency.
2. Using a plain piping nozzle, pipe a 40g bulb of the White Fudgice onto the centre of each cupcake base.
3. Gently roll the iced cup cake in 20g of sugar pearls.
4. Place a yellow icing flower into the centre of cupcake to finish.