



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Cake, Cupcake, Dessert, Sweet Good

LEMON FLOWER CUPCAKE RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Cake Base	1.000	100.00
Egg	0.365	36.50
Oil	0.300	30.00
Water	0.230	23.00
Lemon zest	0.060	6.00
Lemon flavour	0.020	2.00
Water (once mixed)	0.030	3.00

Total Weight: 2.005

METHOD

1. Add all ingredients (except 30g of water) 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. Blend in the last 30g of water.
6. Pipe into clean, greased muffin tins one-third up.
7. Bake at 180°C for 20-25 minutes.
8. Once cool, spread some lemon curd on to the bottom piece then sandwich together with **Bakels White Fudgice** buttercream (with 25% butter).
9. Ice the top with lemon fudgice (flavoured/coloured **Bakels White Fudgice**) and top with a sugar paste flower to finish.