



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Cupcake, Dessert, Sweet Good

# MINIATURE CARAMEL CUPCAKES

## INGREDIENTS

### Group : Creme Cake

Ingredient	KG
<a href="#">Plain Crème Cake Mix</a>	1.000
Water	0.500
Oil	0.270
<b>Total Weight:</b>	<b>1.770</b>

### Group : Assembly/Decoration

Ingredient	KG
<a href="#">Rich Chocolate Fudgice</a>	0.300
<a href="#">Millionaires Caramel</a>	0.200
<b>Total Weight:</b>	<b>0.500</b>

**Yield:** 30 Cupcakes

## METHOD

### Cake

1. Add all the ingredients 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. Scale at 80g into cupcake cases.
6. Bake at 190°C for 20-25 minutes.

**Assembly/Decoration**

1. Pipe a ring of [Rich Chocolate Fudgice](#) on top of the cupcake.
2. Heat [Chocolate Millionaires Caramel PF](#) to 70°C and pipe into the centre of the [Rich Chocolate Fudgice](#) ring.