



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Pâtisserie



## OCCASION

Easter



## FINISHED PRODUCT

Cupcake

# MOJITO CUPCAKES

## INGREDIENTS

### Group : Cupcake

Ingredient	KG
<a href="#">Lemon Crème Cake Mix</a>	1.000
Egg	0.365
Vegetable oil	0.330
Water	0.230
<b>Total Weight:</b>	<b>1.925</b>

### Group : Assembly/Decoration

Ingredient	KG
<a href="#">White Fudgice</a>	1.660
White rum	0.020
Zest of one whole lime	-
Lime wedges	-
Fresh mint leaves	-
<b>Total Weight:</b>	<b>1.680</b>

## METHOD

### Cupcake

1. Place all cupcake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.

3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Scale at 40g into light brown cupcake cases.
6. Bake at 170°C for approx. 35 minutes.

**Assembly/Decoration**

1. Beat the [White Fudgice](#) together with the white rum and lime zest.
2. Pipe a 35g swirl of the rum flavoured icing onto each cupcake base and finish with a small lime wedge and fresh mint leaves.