



## RASPBERRY AND MINT CUPCAKES

### INGREDIENTS

#### Group : Cupcake Base

Ingredient	KG
<u>Multimix Cake Base</u>	1.000
Water	0.230
Egg	0.365
Oil	0.300
<b>Total Weight:</b>	<b>1.895</b>

#### Group : Topping

Ingredient	KG
<u>White Fudgice</u>	0.750
Butter	0.250
Mint flavouring	0.002
<b>Total Weight:</b>	<b>1.002</b>

### METHOD

#### Cupcake Base

1. Add all Topping ingredients into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on medium speed.



### DISPLAY CONDITIONS

Ambient



### CATEGORY

Patisserie



### OCCASION

Summer



### FINISHED PRODUCT

Cake, Cupcake, Sweet Good

5. Scale at 40g into cupcake cases.
6. Bake at 180°C for 20-25 minutes.
7. Using a cupcake corer or teaspoon and remove the centre of the cupcake and fill with Bakbel Raspberry Fruit Filling 70% or any raspberry filling.

#### Frosting

1. Blend the [White Fudgice](#) with the butter and mint flavouring.
2. Pipe on top of the cupcakes.
3. Finish with fresh raspberries and a mint leaf.