



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Valentine's Day



## FINISHED PRODUCT

Cupcake, Sweet Good

# RASPBERRY CARAMEL CUPCAKE

## INGREDIENTS

### Group 1

Ingredient	KG	%
<b>Multimix Cake Base</b>	1.000	100.00
Egg	0.365	36.50
Oil	0.300	23.00
Water	0.230	23.00
<b>Total Weight: 1.895</b>		

**Yield:** 37 cupcakes

## METHOD

### Cupcake Batter

1. Add all ingredients (except **Raspberry Millionaires Caramel**) into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 6 minutes on medium speed.
5. Deposit 45g into each cupcake case.
6. Bake at 182°C for 25-30 minutes.

### Finishing

1. Heat **Raspberry Millionaires Caramel** and add 25% butter to make a butter cream-style icing.

2. Pipe approximately 30g onto each cupcake.
3. Sprinkle on white chocolate curls to finish.