



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Valentine's Day



## FINISHED PRODUCT

Cupcake, Sweet Good

# RED VELVET CUPCAKES

## OVERVIEW

## INGREDIENTS

### Group 1

Ingredient	KG	%
<b>Multimix Cake Base</b>	1.000	100.00
Cocoa powder	0.034	3.40
Egg	0.365	36.50
Vegetable oil	0.300	30.00
Water	0.230	23.00
Red food colour	0.133	13.30
<b>Total Weight:</b>	<b>2.062</b>	

**Yield:** 45 cupcakes

## METHOD

1. Add all 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.
5. Deposit 45g into each cupcake case.
6. Bake at 175°C for 20-25 minutes.
7. Once cool, make up vanilla and chocolate buttercreams by adding 25% butter to [Bakels White](#) and [Rich Chocolate](#) fudgices respectively and beat until light.
8. Pipe the white buttercream down one side of a piping bag, fitted with a star tube.
9. Pipe the chocolate buttercream down the other side of the piping bag.
10. Pipe a large rosette on top of each red velvet cupcake base.
11. Finish with sprinkles (if desired) and a Valentine's chocolate heart.