



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Cupcake

REINDEER CUPCAKE

INGREDIENTS

Group Cupcake

Ingredient	KG
Chocolate Crème Cake Mix	1.000
Water	0.230
Vegetable oil	0.330
Egg	0.365
Total Weight:	1.925

Group Decoration

Ingredient	KG
Toffee Fudgice	1.900
Red Jelly Sweets	-
Rich Chocolate Fudgice	0.038
Chockex - Dark	0.100
Total Weight:	2.038

METHOD

Cupcakes

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

4. Mix for a further 4 minutes on medium speed.
5. Scale at 50g into dark brown cupcake cases.
6. Bake at 170°C for approx. 35 minutes.

Decoration

1. In a bowl melt 100g of **Dark Chockex**, pipe at least 76, 1g antler shapes, allow to set
2. In a bowl, slightly soften the **Toffee Fudgice**.
3. Pipe a 50g swirl of the **Toffee Fudgice** in the centre of each cupcake base.
4. Place a red Jelly sweet onto the middle front of the toffee swirl.
5. Pipe 1g of **Chocolate Fudgice** for 2 eyes.
6. Place 2 **Chockex** antlers into the top of the toffee swirl to finish.