



## SHEEP CUPCAKES

### INGREDIENTS

#### Group : Cupcake

Ingredient	KG
<a href="#">Plain 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>	4.100
<a href="#">Kokomix</a>	0.048
<a href="#">Rich Chocolate Fudgice</a>	-
White mini marshmallow (x 48 pieces)	-
<b>Total Weight:</b>	<b>4.148</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.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Pâtisserie



#### OCCASION

Easter



#### FINISHED PRODUCT

Cupcake

4. Mix for 4 minutes on medium speed.
5. Scale at 40g into white cupcake cases.
6. Bake at 170°C for approx. 35 minutes.

**Assembly/Decoration**

1. Pipe approx. 14 bulbs (85g) of [White Fudgice](#) onto your cupcake base to form a sheep's body.
2. Sprinkle with 1g of [Kokomix](#) per cupcake for a wool effect.
3. Add a small white marshmallow for the head, followed by piping warmed [Rich Chocolate Fudgice](#) for eyes and nose to finish.