







# **CATEGORY**

Bakery



# **OCCASION**

Christmas



## **FINISHED PRODUCT**

Cupcake

# **SNOWFLAKE CUPCAKES**

### **INGREDIENTS**

### **Group Cupcakes**

 Ingredient
 KG

 Plain Crème Cake Mix
 1.000

 Water
 0.230

 Vegetable oil
 0.330

 Egg
 0.365

 Total Weight: 1.925

#### **Group Decoration**

Ingredient KG
White Fudgice
Edible Snowflakes

KG
1.520

Sweetsnow 0.038

Total Weight: 1.558

### **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 white cupcake cases.
- 6. Bake at 170°C for approx. 35 minutes.

#### Assembly/Decoration

- 1. In a bowl, slightly soften the White Fudgice.
- 2. Pipe a 40g swirl of the  $\mbox{{\bf White Fudgice}}$  in the centre of each cupcake base.
- 3. Dust the whole cupcake with 1g of sweetsnow
- 4. Place an edible snow decoration at the front of the icing swirl to finish.