



STRAWBERRY CUPCAKE

INGREDIENTS

Group 1

Ingredient	KG
Plain Crème Cake Mix	2.000
Vegetable oil	0.540
Water	1.080
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Instant Cream	0.200
Chilled water	0.250
Total Weight:	4.070

METHOD

Strawberry Cupcake

1. Place all ingredients into a bowl and, using a beater, blend together for 1 minute.
2. Scrape down and mix on second speed for 5 minutes, add vanilla at this stage if desired.
3. Pipe half way up a cup cake case.
4. Bake at 175°C (347°F) for 15-20 minutes.
5. Once cool, inject some strawberry jam into the cup cake base.
6. Whisk the water and Bakels Instant Cream for 3-4 minutes.
7. Pipe a large rosette of the cream onto the cup cake.
8. Dip a strawberry into some Bakels RTU Strawberry Glaze and place on top to finish.



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cupcake, Dessert, Sweet Good