



VALENTINE'S RASPBERRY CUPCAKES

INGREDIENTS

Group : Group 1

Ingredient	KG
<u>Multimix Cake Base</u>	10.000
Egg	4.150
Oil	3.000
Cocoa powder	1.000
Water	3.600
Total Weight:	21.750

Group : Assembly/Decoration

Ingredient	KG
<u>Raspberry Millionaires Caramel PF</u>	12.290
Butter	3.070
Total Weight:	15.360

Yield: 384 Cupcakes

METHOD

Cupcake

1. Add all ingredients into a mixing bowl, fitted with a beater.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Confectionery, Cupcake, Sweet
Good

2. Mix for 2 minutes on low speed.
3. Scrape down.
4. Mix for 6 minutes on medium speed.
5. Scale at 55g into brown paper cases.
6. Bake at 170°C for 30 minutes.

Assembly/Decoration

1. In a separate bowl, cream together [Raspberry Millionaires Caramel PF](#) and butter.
2. Pipe 40g of raspberry millionaires buttercream onto the cupcake.
3. Spin dark chocolate over the top and finish with a fresh raspberry.