



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Confectionery, Cupcake, Sweet
Good

VALENTINE'S STRAWBERRY CUPCAKES

INGREDIENTS

Group : Cake

Ingredient	KG	%
Multimix Cake Base	10.000	100.00
Egg	4.150	36.50
Oil	3.000	30.00
Water	3.600	36.00
Cocoa powder	1.000	10.00
Total Weight: 21.750		

Group : Assembly/Decoration

Ingredient	KG	%
Rich Chocolate Fudgice	17.380	-
Butter	4.345	-
Strawberry Fruit Filling 70%	5.925	-
Fresh strawberries	-	-
Total Weight: 27.650		

Yield: 395 Cupcakes

METHOD

Cupcake

1. Add all cake ingredients to a mixing bowl, fitted with a beater.
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. Once cooled, core out the centre of each cupcake and fill with 15g of **Bakels 70% Strawberry Fruit Filling**.
2. In a separate bowl, cream together butter and [Rich Chocolate Fudgice](#).
3. Pipe 55g of the chocolate butter cream onto each cupcake.
4. Top with a white chocolate coated strawberry.