



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Cupcake

WREATH CUPCAKE

INGREDIENTS

Group Cupcakes

Ingredient	KG
<u>Chocolate Crème Cake Mix</u>	1.000
Water	0.230
Vegetable oil	0.330
Egg	0.365
Total Weight:	1.925

Group Decoration

Ingredient	KG
<u>White Fudgice</u>	0.960
Green food colour	-
<u>Green Coloured White Fudgice</u>	0.960
Gold Stars	-
Silver Balls	-
Bow Decorations	-
Total Weight:	1.920

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 40g into dark brown cupcake cases.
6. Bake at 170°C for approx. 35 minutes.

Decoration

1. In a bowl melt the first weight of **White Fudgice** and flood 20g onto each cupcake base.
2. Allow to set
3. In a bowl, add green colouring to the 2nd weight of **White Fudgice** and soften until pipeable.
4. Pipe a 20g, 12 peak ring of the green coloured **White Fudgice** around the outside of the flooded cupcake base to form a wreath shape.
5. Place a bow decoration at the top of the wreath and then place gold stars and silver balls onto alternate peaks of the wreath to finish.