



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Cake, Cupcake, Dessert, Muffin,
Sweet Good

CHOCOLATE EASTER CARROT MUFFINS

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.388
Oil	0.300
Egg	0.415
Cocoa powder	0.100
Glycerine	0.045
Total Weight:	2.248

METHOD

Chocolate Easter Carrot Muffins

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 6 minutes.
4. Pipe 60-80g into cupcake cases.
5. Bake at 180°C for approximately 30 - 35 minutes.
6. Once cool, cut a hole in centre and remove.
7. Pipe in some orange fudgice (flavoured/coloured White Fudgice MB, 25% butter).
8. Top with a green sugar paste leaf.