



## CUPCAKE BOUQUET

### INGREDIENTS

#### Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Egg	0.365
Oil	0.300
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White Fudgice MB	0.750
Butter	0.250
<b>Total Weight:</b>	<b>2.895</b>

### METHOD

#### Cupcake Bouquet

1. Using a beater, blend all the ingredients together on slow speed for 1 minute.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Scale at 40g into green cupcake cases.
5. Bake at 180°C (375°F) for approximately 20 - 25 minutes.
6. Whilst cooling, fix a 19cm polystyrene sphere into a 20cm pot.
7. Beat the butter and White Fudgice MB together until light and soft. Add your choice of colour.
8. Fit a piping bag with a petal nozzle, fill with the coloured fudgice buttercream and pipe a rose on top of the cupcake.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Patisserie



#### OCCASION

Mother's Day



#### FINISHED PRODUCT

Cake, Cupcake, Sponge

9. Skewer the bottom of a cupcake with a cocktail stick, and then insert this into the polystyrene sphere. Repeat this process until the sphere is covered and decorated.