



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Halloween



## FINISHED PRODUCT

Cupcake, Dessert, Sweet Good

# HALLOWEEN CUPCAKES

## INGREDIENTS

### Group 1

Ingredient	KG
Multimix Cake Base	1.000
	0.230
	0.365
Egg	0.300
Oil	0.030
Water (once mixed)	-
	0.250
White Fudgice MB	0.750
Butter	-
<b>Total Weight:</b>	<b>2.925</b>

## METHOD

### Halloween Cupcakes

1. Using a beater, blend all ingredients (leaving 30g water) together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Stream in 30g water.
5. Scale at 40g.
6. Bake at 180°C for approximately 20 - 25 minutes.

7. Once baked, using White Fudgice MB buttercream, pipe Halloween decorations on top.