



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Halloween



FINISHED PRODUCT

Cake, Cupcake, Sweet Good

HORROR STYLE CUPCAKES

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Egg	0.365
Oil	0.300
Total Weight:	1.895

METHOD

Horror Style Cupcakes

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Scale at 40g.
5. Bake at 180°C (375°F) for approximately 20 - 25 minutes.
6. One baked, use Bakels Pettinice sugar paste to make small circle tops for the cupcakes and use warmed apricot glaze to stick to the cupcake.
7. With a small knife, carefully make cuts in the icing, peel back the edges with the tip of a knife and use RTU Strawberry Glaze to fill the cuts in.