



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Cupcake, Sponge

LEMON MERINGUE CUPCAKES

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.460
Oil	0.600
Egg	0.730
Lemon Cream	-
	-
Actiwhite	0.025
Water	0.500
Caster sugar	1.000
Total Weight:	5.315

METHOD

Lemon Meringue Cupcakes

1. Using a beater, blend all the cupcake ingredients together on slow speed for 1 minute.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Scale at approximately 40g into cupcake cases.
5. Bake at 175°C (350°F) for approximately 25 minutes.
6. Once cool, inject a bulb of Bakels Lemon Cream into the centre.

7. Soak the Bakels Actiwhite Meringue Mix in water for 5-10 minutes.
8. Whisk on top speed for 5 minutes.
9. Add half the sugar and whisk for 3 minutes.
10. Add the rest of the sugar and whisk until firm.
11. Pipe on top of the cupcakes, dust with sugar and then flash off in a hot oven for 10-15 minutes.
12. Top with a sprinkle of grated lemon zest.