



RASPBERRY AND MINT CUPCAKES

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
Mint flavouring	0.002
Total Weight:	2.897

METHOD

Raspberry and Mint 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 into cupcake cases.
5. Bake at 180°C (375°F) for approximately 20 - 25 minutes.
6. Once baked, use a cupcake corer and remove the centre of the cupcake.
7. Use Bakbel Raspberry Fruit Filling 70% to fill the void in the cupcake.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Cake, Cupcake, Sweet Good

8. Blend White Fudgice MB with the butter and mint flavouring. Pipe on top of the cupcakes.
9. Finish with fresh raspberries and mint.