



"Serving Suggestion"

CRÈME CAKE CUPCAKE RECIPES

PRODUCE AN ARRAY OF SOFT AND FLUFFY CUPCAKES
THAT ALSO HAVE A LOWER FAT OPTION

ABOUT THE MIX

A time saving pre-mix which is extremely versatile, only requiring the addition of water, egg and cake margarine.

CRÈME & CHOCOLATE CRÈME CUPCAKES INSTRUCTIONS

INGREDIENTS	KG
Crème Cake Mix (2702-12)	12.500
Cake Margarine	3.750
Egg	4.375
Water	2.750
TOTAL	23.375

CRÈME & CHOCOLATE CRÈME LOWER FAT OPTION

INGREDIENTS	KG
Choc. Crème Cake Mix (2703-12)	12.500
Cake Margarine	1.875
Egg	4.375
Water	3.125
TOTAL	21.375

1. Add the mix and cake margarine to a mixer fitted with a beater.
2. Blend for 1 minute on slow speed.
3. Add egg and water slowly over 1 minute on slow speed.
4. Scrape down.
5. Mix for 3 minutes on medium speed.
6. Pipe or drop into cupcake cases of required size.
7. Fill cases to $\frac{1}{2}$ for flat topped or $\frac{3}{4}$ full for a peaked raised look.
8. Bake.

TEMPERATURE & BAKING

Bake temperature: 180°C (356°F) or 200°C for raised tops.

Bake time: 12-15 minutes according to unit size.

EU19M03