



CRÈME CAKE CUPCAKES



"Serving Suggestion"

INSTRUCTIONS

INGREDIENTS	KG
Crème Cake Mix (2702-12) or Chocolate Crème Cake Mix (2703-12)	12.500
Cake margarine	3.750
Egg	4.375
Water	2.750
TOTAL	23.375

CRÈME & CHOCOLATE CRÈME LOWER FAT OPTION

INGREDIENTS	KG
Crème Cake Mix (2703-12) or Chocolate 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 slow speed.
4. Scrape down.
5. Mix for 3 minutes on medium speed.
6. Pipe or drop into cupcakes cases.
7. Fill cases to $\frac{1}{2}$ for flat topped or $\frac{3}{4}$ full for a peaked raised look.
8. Bake.

SCALING & BAKING

Bake temperature: 180°C (365°F.) or 200°C (392°F.)
for peaked raised look.*

Baking time: 12-15 minutes according to size

* Dependant on requirement and size