

LUXURY CRÈME CAKE CUPCAKE RECIPES



PRODUCE AN ARRAY OF EXTRA SPECIAL LUXURY CUPCAKES

ABOUT THE MIX

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

INSTRUCTIONS

STANDARD OPTION

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

LOWER-FAT OPTION

INGREDIENTS	KG
Crème Cake Mix (2702-12) OR	12.500
Chocolate Crème Cake Mix (2703-12)	
Cake Margarine	1.875
Egg	4.375
Water	3.125
TOTAL	21.375

The below method is for both standard and lower fat options.

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.

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Triple Chocolate

1. Mix as per chocolate basic recipe.
2. Add 70g of white, milk and dark chocolate chips to 1kg of cake batter.
3. Blend through on slow speed.
4. Fill cases to half or $\frac{3}{4}$ full.
5. Bake.
6. Allow to cool and pipe a whirl of pre made chocolate fudge icing or flood with melted chocolate.
7. Sprinkle on grated chocolate for decoration.

Sicilian Lemon drizzle

1. Mix as per basic recipe.
2. Add 8 grams of Sicilian lemon flavouring to 1kg of batter.
3. Fill cases to half or $\frac{3}{4}$ full.
4. Bake.
5. Prepare water icing with the addition of Sicilian lemon flavour, and drizzle/spin over still warm cakes.

Salted Caramel/Toffee

1. Mix as per basic recipe (using either Crème or chocolate Crème cake mix).
2. Fill cases to half or $\frac{3}{4}$ full.
3. Bake.
4. Add 10g of sea salt granules to 1kg of prepared toffee icing.
5. Allow cupcakes to cool and pipe a whirl of icing and decorate with toffee icing and finish with toffee pieces.

Gin and Elderflower

INGREDIENTS	KG
Crème Cake Mix (2702-12)	2.500
Egg	875
Cake margarine	750
Water	400
Elderflower cordial	150
TOTAL	4.675

1. Mix as per basic recipe, adding Elderflower cordial.
2. Fill cupcake cases to half or $\frac{3}{4}$ full.
3. Once cooled slightly prick cupcakes with a skewer.
4. Brush on slightly warmed pre prepared gin and elderflower drizzle, see below recipe.
5. Decorate with icing sugar or spin with melted fondant.

Gin and Elderflower drizzle

INGREDIENTS	GRAMS
Icing sugar	200
Elderflower cordial	40
Gin	40
TOTAL	280

Toffee popcorn

1. Mix as per basic recipe.
2. Fill cases to half or $\frac{3}{4}$ full
3. Pipe a whirl of toffee fudge icing on cooled cupcakes.
4. Decorate with toffee popcorn.
5. Spin with either melted chocolate or toffee fudge icing.

Eton mess

1. Mix as per chocolate basic recipe.
2. Fill cases to half or $\frac{3}{4}$ full.
3. Once cooled top cupcakes with a layer of melted chocolate and decorate with crushed white meringues, mini marshmallows, fresh chopped strawberries and spin with melted dark chocolate.



"Serving Suggestion"