



LUXURY CRÈME CAKE CUPCAKES



"Serving Suggestion"

CRÈME & CHOCOLATE CAKE MIX INSTRUCTIONS

CRÈME CAKE

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

LOWER FAT OPTION

INGREDIENTS	KG
Crème Cake Mix (2702-12) 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 on slow speed.
4. Scrape down.
5. Mix for 3 minutes on medium speed.
6. Pipe or drop into cupcake cases.
7. Fill cases to $\frac{1}{2}$ for flat topped or $\frac{3}{4}$ 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

LUXURY CRÈME CUPCAKE RECIPES

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

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 of $\frac{3}{4}$ full.
5. Bake
6. Allow to cool and pipe a whirl of pre made chocolate fudge icing or flood with melted chocolate.

SICILIAN LEMON DRIZZLE

1. Mix as per basic recipe instructions.
2. Add 8 grams of Sicilian Lemon flavouring to 1kg of batter.
3. Fill cases to half full 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 chocolate or plain recipe instructions.
2. Fill cases to half full 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 <small>(2702-12)</small>	2.500
Egg	0.875
Cake Margarine	0.750
Water	0.400
Elderflower cordial	0.150
TOTAL	4.675

1. Mix as per basic recipe instructions, adding cordial.
2. Fill cases to half full 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 (recipe below)
5. Decorate with icing sugar or spin with melted fondant.

GIN AND ELDERFLOWER DRIZZLE

INGREDIENTS	KG
Icing sugar	0.200
Elderflower cordial	0.040
Gin	0.040
TOTAL	0.280

TOFFEE POPCORN

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

ETON MESS

1. Mix as per chocolate recipe.
2. Fill cases to half full 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.



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