



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea, Celebration,
Christmas, Festive



FINISHED PRODUCT

Cupcake, Muffin

BLUE VELVET SNOW FLAKE MUFFIN

INGREDIENTS

Group A

Ingredient	KG
<u>BAKELS BLUE VELVET CAKE MIX</u>	0.500
Eggs	0.200
Water	0.100
Oil	0.200
Total Weight:	1.000

Group B

Ingredient	KG
<u>Pettinice RTR White Icing</u>	0.100
Total Weight:	0.100

METHOD

1. Place all ingredients A into the a mixing bowl and beat at medium speed for 2 minutes.

2. Use the piping bag to divide the mixture between all the paper cup.
3. Bake on 210°C for 15 minutes and set aside to cool.
4. Roll ingredient B into flat surface and use a cookie cutter to cut the shape you desire.
5. Finally, pipe some cream onto the cupcake and place the shaped icing onto the cream and it is ready to serve.