



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea, BBQ, Celebration, Festive, Summer



FINISHED PRODUCT

Brownie, Cake, Cupcake, Muffin, Sweet Food, Sweet Good

CHOCOLATE ORANGE WALNUT CUPCAKE

INGREDIENTS

Group A1

Ingredient	KG
Bakels Chocolate Chips Muffin Mix (Reduced Sugar)	0.500
Eggs	0.200
Water	0.100
Total Weight:	0.800

Group A2

Ingredient

BAKELS BUTTA BLENDS

Walnut

KG

0.100

0.050

Total Weight: 0.150

Group B

Ingredient

Whipped cream

Apito Orange Paste

KG

0.300

0.012

Total Weight: 0.312

Group C

Ingredient

Bakels Orange Filling

KG

0.300

Total Weight: 0.300

METHOD

1. Beat all ingredients (A1) on medium speed for 3mins.
2. Add all ingredients (A2) on low speed or until evenly mix.
3. Deposit batter into a piping bag and pipe into the muffin cup around 60g each.
4. Bake at 210°C for 25mins and set aside to let it cool.
5. Mix all ingredients (B) and pipe it on the muffin and squeeze ingredient (C) on the cream.
6. Finally, add some orange peel for decoration or to your desired preference.