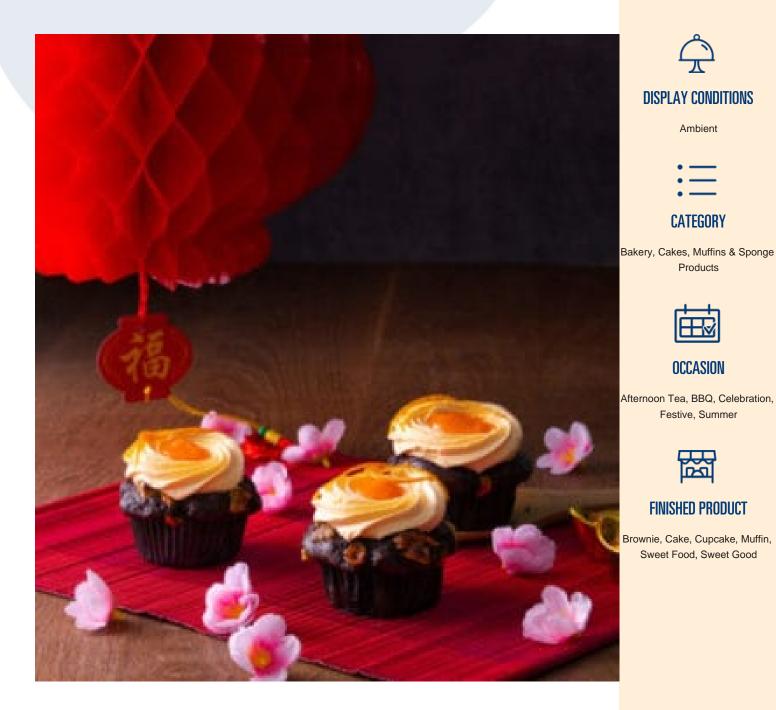


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CHOCOLATE ORANGE WALNUT CUPCAKE

INGREDIENTS

Group A1

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



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Group A2	
Ingredient	KG
BAKELS BUTTA BLENDS	0.100
Walnut	0.050
	Total Weight: 0.150
Group B	
Ingredient	KG
Whipped cream	0.300
Apito Orange Paste	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.