



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS STOLLEN CUPCAKES

OVERVIEW

(Recipe makes 60 Stollen cupcakes)

INGREDIENTS

Group I

Ingredient

Cake flour

20% Sweet Premix

Eggs

Yeast (Wet)

Water

KG

2.000

0.400

0.060

0.030

1.000

Total Weight: 3.490

Group II

Ingredient

Merita Shortening

KG

0.050

Total Weight: 0.050

Group III

Ingredient

Bakers Mix Blue Label
Broken Pecan Nuts
Glace Red Cherries
Almond Essence

KG

2.000
0.100
0.060
0.001

Total Weight: 2.161

Group IV

Ingredient

Persipan Fancy (optional)

KG

0.560

Total Weight: 0.560

METHOD

1. Place Group I ingredients into the mixing bowl and mix thoroughly.
2. Once well mixed, add Group II.
3. Mix on slow speed for 2 minutes and then on medium speed for a further 2 minutes.
4. Add Group III and mix well on slow speed until well combined.
5. Scale 100g per cupcake and allow to rest for 10 minutes.
6. Add 10g of Persipan Fancy (Group IV) to each dough piece and mould into a round shape, ensuring the bottom is sealed properly.
7. Place the dough pieces into prepared paper cups.
8. Proof inside the prover for 20 minutes.
9. Bake at 180°C for 30 - 35 minutes.
10. After baking, brush the top with melted butter and dust lightly with Pettina Castor Sugar.
11. Allow to cool and dust lightly with Pettina Icing Sugar.