



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

EASTER CARROT CUPCAKES

OVERVIEW

(Recipe makes 42 Cupcakes)

INGREDIENTS

Group I

Ingredient

Carrot Cake Mix

Eggs

Oil

Grated carrots

KG

1.000

0.300

0.400

0.500

Total Weight: 2.200

Group II

Ingredient

Icing sugar

Margarine

KG

0.500

0.400

Total Weight: 0.900

METHOD

1. Place all of the ingredients from Group I into a mixing bowl and using a flat beater, mix well until the batter is fluffy.
2. Prepare the muffin trays with muffin cups.
3. Fill each muffin cup with 50g of muffin batter.

4. Bake at 180°C for 25 – 30 minutes.
5. Remove from the oven and allow to cool.
6. Place all of the ingredients from Group II into a mixing bowl and mix on fast speed until the mixture forms a buttercream icing.
7. Pipe 20g of buttercream icing onto each cupcake and decorate as desired.