

# XL Cake Mix

## NOW ONLY \$25 A 10kg bag!



-Feijoa & Raspberry Cupcakes-



### CUPCAKE BATTER

GROUP	INGREDIENT	QUANTITY(kg's)
1	XL CAKE MIX	6.000
1	EGG	1.200
1	WATER	1.000
1	FEIJOA PULP	0.700
1	RASPBERRY FILLING	0.900
1	RASPBERRY PASTE	0.060

### RASPBERRY FILLING

GROUP	INGREDIENT	QUANTITY(kg's)
1	CITRIC ACID	0.010
1	FROZEN RASPBERRIES	0.700
1	WATER	1.150
1	CASTER SUGAR	0.400
2	WATER, WARM	0.220
2	XL PIE THICKENER (STARCH)	0.100

#### METHOD: RASPBERRY FILLING:

Place all group 1 ingredients into a large pot and place on stove to boil.  
 In a jug, place group 2 ingredients and whisk together.  
 When group 1 reaches boiling point, add group 2 and keep mixing.  
 Reduce heat slightly and keep mixing over heat to produce a smooth pulp.  
 Approximately 2 minutes.

#### METHOD: CUPCAKE BATTER:

Place all ingredients into mixer fitted with paddle attachment.  
 Mix for 1 minute on speed 1 and scrape down.  
 Mix for a further 5 minutes on top speed.  
 Deposit cupcakes into standard sized muffin tins with cupcake cases.  
 Deposit each cupcake at 65g.  
 Bake at 180°C for 25 minutes.  
 When cool, decorate with Weston Milling Soft Fondant.  
 Use a range of small decorations, cachous or sugar decorations to finish.



## Just in time for Mothers Day!

### NATIONWIDE 20th April-30th May '09

## RING 0800 937 866 to place and order now

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 the flour bakers trust