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STEAM CUP CAKE

CATEGORY

Breads, Rolls & Pastry

INGREDIENTS

Group 1

 Ingredient
 KG

 BAKELS STEAM CUP CAKE MIX
 1.000

 Eggs
 0.200

 Water
 0.400

 Total Weight: 1.600

METHOD

- 1. Using Whisker, mix Group 1 in mixing bowl and whisk for 1 minute at 1st speed.
- 2. Scrape down the mixture.
- 3. Whisk for another 3 minutes at 3rd speed.
- 4. Deposit the batter into mould and let it table rest for 10 minutes.
- 5. Steam the cup cake for 10 minutes.