

Recipe Sheet

Code Number: ABM/PRS/008
Name: CUP CAKE
Statement: Rich and moist cup cake using AB Mauri cup cake mix



Recipe:	
A. Eggs	350g
B. AB Mauri Pinnacle Cup Cake Mix	500g
Water / UHT Milk	250g
C. Corn Oil	175g
Total weight	1.1Kg
No of cupcakes (43g each)	(25 pcs)

Process:
1. Add eggs into mixing bowl with whisk attach.
2. Mix until slightly light – around 3 minutes at 3 rd speed.
3. Add Group B into mixing bowl.
4. Mix at 3 rd speed for 5 minutes.
5. Slowly add in Corn Oil and mix around 30 sec. at 1 st speed.
6. Collect batter and pour into cup cake mould.
7. Bake at 175°C for 16 - 18 minutes.
8. Allow to cool before packing.
9. Decorate the surface of the cup cake with Mauri Non-Dairy whip topping/ butter cream.

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