



MADELENA CUPCAKES



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USING MADELENA CAKE MIX



## Ingredients

	Weight(kg)	%
<b>Cupcakes</b>		
Madelena Cake Mix	1.000	100
Water	0.650L	65
Canola Oil	0.120	12
<b>Cake Frosting</b>		
Cake Frosting Mix	1.000	100
Water	0.160L	16
Shortening Margarine	0.160	16

## Method

### **Cupcakes**

- 1 Add water, canola oil and Madelena Cake Mix to bowl.
- 2 Blend on low speed for 2 minutes. Scrape down.
- 3 Blend on medium speed for 4 minutes.
- 4 Scale each cupcake at 75g.
- 5 Bake at 185°C for approximately 25 minutes.
- 6 Use a palette knife to finish cupcakes with cake frosting. Decorate as desired.

### **Cake Frosting**

- 1 Combine all ingredients and beat until desired texture is achieved.
- 2 Flavour and colour frosting as desired.