

Cup Cakes - different variations

Baked Cakes



RECIPE QUANTITY	20 cup cakes per cake variation	RECIPE NUMBER	GB60313
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Cup Cakes - different variations

1010 g Almond cake & Lemon	35.63oz
1130 g Almond Chocolate cake & Orange	39.86oz
800 g Buttercream	28.22oz
200 g Frambonosa, raspberry filling	7.05oz

Finishing

Scoop the cake mixture into cupcake trays lined with wrappers and bake.

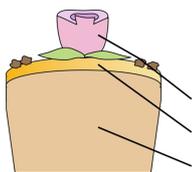
Baking temperature: 170°C/ 340°F

Baking time: approx. 20 minutes

Warm the Frambonosa to 28°C/ 80°F. Add to the Buttercream and whisk until blended. Pipe the flavoured Osa Buttercream onto the cupcakes.

Tip: The Frambonosa may be replaced by any Osa fruit filling.

Structure



Decoration
Buttercream & Osa filling
Almond Lemon cake

Basic recipes

Almond cake & Lemon

225 g California 1:1, almond paste	7.94oz
150 g icing sugar	5.29oz

120 g fresh egg yolks	4.23oz
50 g fresh eggs	1.76oz
4.2 g lemon zest 1 pc, fresh	0.15oz
2 g vanilla extract	0.07oz
180 g fresh egg whites	6.35oz
75 g granulated sugar	2.65oz
135 g pastry flour type 400	4.76oz
70 g butter melted	2.47oz

Blend the California almond paste and the icing sugar. Gradually add the yolks, the whole eggs, the lemon zest and vanilla extract. Whip the egg whites with sugar to stiff peaks. Fold the meringue into the base. Lastly, fold in the remaining ingredients.

Almond Chocolate cake & Orange

200 g California 1:1, almond paste	7.05oz
125 g icing sugar	4.41oz
120 g fresh egg yolks	4.23oz
100 g fresh eggs	3.53oz
75 g Maracaibo 88%, dark couverture Rondo	2.65oz
2 g vanilla extract	0.07oz
180 g fresh egg whites	6.35oz
75 g granulated sugar	2.65oz
135 g pastry flour type 400	4.76oz
70 g butter melted	2.47oz
50 g candied orange peel 6x6mm chopped	1.76oz

Blend the California almond paste and icing sugar. Gradually add the yolks, whole eggs, melted couverture and

vanilla. Whip the egg whites with sugar to stiff peaks. Fold the meringue into base. Fold in the remaining ingredients.

Buttercream

150 g past. liquid egg white	5.29oz
300 g granulated sugar	10.58oz
600 g butter soft	21.16oz

Warm the egg whites and sugar over a water bath to 50°C/ 120°F. Whisk until cool and a soft meringue is formed. Add the soft butter gradually and mix until blended and smooth.

FELCHLIN PRODUCTS

CO88 Maracaibo 88%, dark couverture Rondo
DC76 Frambonosa, raspberry filling
KK43 California 1:1, almond paste