

# HONEY CUPS

## INGREDIENTS

### Group 1

| Ingredient              | KG    | %     |
|-------------------------|-------|-------|
| Egg                     | 0.750 | 21.00 |
| Water                   | 0.600 | 17.00 |
| BAKELS HONEY SPONGE MIX | 1.700 | 47.00 |
| Total Weight:           |       | 3.050 |

### Group 2

| Ingredient    | KG    | %     |
|---------------|-------|-------|
| Bakers Flour  | 0.572 | 15.00 |
| Total Weight: |       | 0.572 |

## METHOD

Place eggs and water in mixing bowl followed by BAKELS HONEY SPONGE MIX. Whisk on low speed for 1 minute. Scrape down. Whisk on top speed for 5 minutes followed by 1 minute on second speed. Gently fold in the bakers flour. Half fill your cup cake tins with Honey Cup batter. Bake at 190°C for approximately 15-20 minutes. When cool cut out a top with a sharp knife and fill with BAKELS LEMON CURD BAKELS INSTANT CONTINENTAL FILLING or WHIP 'n' ICE (whipped). Place your lid on top of the filling and dust with Cocoa powder or FIL-O-FINE DUSTING SUGAR.



## CATEGORY

Cakes & Muffins