



HONEY CUPS

Ingredients

Group 1

Ingredient	Weight (%)	KG
Egg		0.750
		21
Water		0.600
		17
BAKELS HONEY SPONGE MIX		1.700
		47

Total Weight: 3.050

Group 2

Ingredient	Weight (%)	KG
Bakers Flour		0.572
		15

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 190j 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 and Muffins](#), [Sponge Premixes](#)



Finished Product

[Approx. 38 Honey Cups scaled at 60 grams](#)

