



TRI-COLOUR CUPCAKES

COMPOSITION

Genoise Cupcake Batter

1000g DAWN® Golden Genoise Base
 400g Water (1)
 100g Vegetable Oil
 175g Water (2)

Finish

DAWN® Vanilla Frosting
 Paste/Powder Food Colouring: Red and Blue
 Sugar Sprinkles: Red, White and Blue

Yield: Approximately 42 cupcakes

METHOD

Add all the Genoise cupcake batter ingredients (except water (2)) to a mixing bowl fitted with a beater and mix on slow speed for 1 minute and then medium speed for 4 minutes. On slow speed, stream in water (2) over a minute, scrape down thoroughly, and then mix for a further 1 minute on slow speed.

Deposit at 40g into cupcake cases.

Bake in a deck oven at 170°C for 21-23 minutes.

Once baked, allow to cool thoroughly.

Make up red and blue coloured frostings using DAWN® Vanilla Frosting and paste or powder food colouring.

Fill 3 separate piping bags half full with Vanilla, Red and Blue frosting. Cut the end off of each bag to leave approximately a 1" diameter hole.

Get another piping bag and fit it with a star piping tube.

Insert the 3 half-filled piping bags into the one with the fitted piping tube.

You should be able to squeeze all 3 bags together to form a tri-colour frosting.

Decorate the tops of the cupcakes with a swirl of the tri-coloured frosting and decorate with sugar sprinkles if desired.

Item code	Product name	Packaging
0.00892.176	DAWN® Golden Genoise Cake Base	12.5kg - sack
0.00982.919	DAWN® Vanilla Frosting	6kg - pail



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