



BANOFFEE PIE CUPCAKES

COMPOSITION

Genoese Batter

1000g	DAWN® Golden Genoese Cake Base
400g	Water (1)
100g	Vegetable Oil
175g	Water (2)
160g	DAWN® Banana Fruit Concentrate

Finish

DAWN® Glossy Icing – Caramel Flavoured
DAWN® Vanilla Frosting
DAWN® Glossy Icing - Chocolate
Toffee/Fudge Pieces
Banana Chips or Fresh Banana Slices

Yield: Approximately 40 cupcakes

METHOD

Add the **DAWN® Golden Genoese Cake Base**, water (1) and vegetable oil to a mixing bowl fitted with a beater and mix on slow speed for 1 minute and then medium speed for 4 minutes. Then, on slow speed, stream in water (2) over a minute. Scrape down thoroughly then mix for a further 1 minute on slow speed.

Add the **DAWN® Banana Fruit Concentrate** and mix in on slow speed until fully incorporated.

Deposit at 45g into cupcake cases.

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

Allow to cool slightly, then inject 10g of **DAWN® Glossy Icing - Caramel Flavoured** into the centre of each cupcake.

Once fully cool, pipe a swirl of **DAWN® Vanilla Frosting** on to the cupcakes.

Decorate with a few toffee/fudge pieces and a drizzle of **DAWN® Glossy Icing - Chocolate**. Top with a banana chip or a slice of fresh banana.

Item code	Product name	Packaging
0.00892.176	DAWN® Golden Genoese Cake Base	12.5kg - sack
0.01036.963	DAWN® Banana Fruit Concentrate	5kg - pail
7.73024.100	DAWN® Glossy Icing - Caramel Flavoured	14kg - pail
0.00982.919	DAWN® Vanilla Frosting	6kg - pail
7.73023.100	DAWN® Glossy Icing - Chocolate	14kg - pail



dawnfoods.com

Dawn Foods UK,
Worcester Road,
Evesham, WR11 4QU



For more insights and solutions, contact us on 01386 760843