



PIÑATA CUPCAKES

COMPOSITION

Genoise Batter

1000g DAWN® Dark Devils Genoise
Cake Base
420g Water (1)
110g Vegetable Oil
200g Water (2)

Finish

Sweets of choice
DAWN® Vanilla Frosting
Sugar Sprinkles
Glacé Cherries
DOBLA® Diablo Rectangle Plain/White
Other Chocolate Decorations

Yield: Approximately 17 cupcakes

METHOD

Add all the Genoise 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. Then, on slow speed, stream in water (2) over a minute. Scrape down thoroughly then mix for a further 1 minute on slow speed.

Deposit at 100g into 90mm x 50mm silicone cupcake/muffin moulds.

Bake in a deck oven at 180°C for 30-35 minutes.

Allow to cool thoroughly and remove from the moulds.

Cut the top off of each cupcake.

Remove the middle of the cupcake bases with a 40mm round cutter, leaving about 1cm of the base intact.

Fill the hole with various sweets.

Place the top back on and finish with **DAWN® Vanilla Frosting**, sugar sprinkles, a glacé cherry, a **DOBLA® Diablo Rectangle Plain/White** and other chocolate decorations.

Item code	Product name	Packaging
0.00984.478	DAWN® Dark Devils Genoise Cake Base	12.5kg - sack
0.00982.919	DAWN® Vanilla Frosting	6kg - pail
2.76305.821	DOBLA® Diablo Rectangle Plain/White	375 pcs - bag



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For more insights and solutions, **contact us on 01386 760843**