



POLAR BEAR PAW CUPCAKES

COMPOSITION

Genoise Batter

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

Finish

DAWN® Vanilla Frosting
 Desiccated Coconut
 Whole Cookies (i.e. Oreo)
 Chocolate Coffee Beans/Raisins

Yield: Approximately 37 cupcakes

METHOD

Add all the Genoese 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 45g into cupcake cases.

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

Once cooled, cover the top of each cupcake with a layer of **DAWN® Vanilla Frosting** then dip each one into desiccated coconut so the top is completely covered.

Place one Oreo (or similar) cookie on top and to one side of each cupcake and then place 4 chocolate coffee beans / chocolate raisins on the other side.

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



dawnfoods.com

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



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