



RED VELVET BALLOON CUPCAKES

COMPOSITION

Red Velvet Batter

1000g DAWN® Red Velvet Crème Cake Base
 350g Liquid Whole Egg
 300g Vegetable Oil
 225g Water

Finish

DAWN® Vanilla Frosting
 Smarties
 DAWN® Glossy Icing - Chocolate

Yield: Approximately 37 cupcakes

METHOD

Add all of the Red Velvet batter ingredients to a mixing bowl fitted with a beater and mix for 1 minute on slow speed and then 3 minutes on medium speed.

Deposit at 50g into cupcake cases.

Bake in a deck oven at 170°C for 22-25 minutes.

Allow to cool thoroughly, then pipe a swirl of **DAWN® Vanilla Frosting** onto each cupcake.

Decorate each cupcake with 5 mixed colour smarties (or other similar sweets) keeping them close together on one side of the frosting.

Place some heated **DAWN® Glossy Icing - Chocolate** into a piping bag and pipe thin lines from each sweet to meet at the same point on the other side of the frosting (see photo above for reference).

| Item code | Product name | Packaging |
|-------------|----------------------------------|------------------|
| 0.02326.941 | DAWN® Red Velvet Crème Cake Base | 4 x 3.5kg - case |
| 0.00982.919 | DAWN® Vanilla Frosting | 6kg - pail |
| 7.73023.100 | DAWN® Glossy Icing - Chocolate | 14kg - pail |



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