

CAKE, SPONGE & MUFFIN, SWEET GOODS**CHRISTMAS TREE PETITE CAKES**

[vc_row][vc_column][vc_column_text]Easy to make. Fun to eat. These Christmas Tree Petite Cakes are sure to be a hit with kids of all ages – even grown up ones! All you need is MAURI Crème Muffin Mix and a little Christmas creativity.

INGREDIENTS

| INGREDIENTS | WEIGHT |
|--------------------------|---------|
| Muffin Mix | |
| MAURI Crème Muffin Mix | 1.000kg |
| Egg | 0.350kg |
| Water | 0.250kg |
| Oil | 0.275kg |
| Dark Chocolate (melted) | 0.300kg |
| Vanilla Buttercream | |
| Castor Sugar | 0.200kg |
| Water | 0.120kg |
| Glucose | 0.100kg |
| Egg Yolks | 12pce |
| Softened Unsalted Butter | 0.600kg |
| Green Food Colouring | |

CHRISTMAS TREE PETITE CAKES**METHOD****Muffin Mix****STEP 01**

Place water and egg into a bowl, and then add MAURI Crème Muffin Mix.

STEP 02

Using a beater, mix on low speed for 1 minute. Scrape down.

STEP 03

Mix for a further 3 minutes on medium speed.

STEP 04

Add oil and blend on low speed for 2 minutes.

STEP 05

Mix in the melted dark chocolate to flavour and colour the batter.

STEP 06

Scale 50g of muffin mix into shiny silver cupcake patty pans or any decorative paper patty pan.

STEP 07

Bake at 200°C until baked through.

Vanilla Buttercream

STEP 01

Boil the water, glucose and sugar together and cook syrup to 120°C (soft ball).

STEP 02

Place the egg yolks in a mixing bowl fitted with a whisk attachment and whisk mixture on second speed.

STEP 03

Once the sugar syrup has reached 120°C, slowly stream the hot mixture over the whisking eggs until all is in the bowl.

STEP 04

Turn speed of machine up to third speed (top speed) and continue to whisk until mixture cools down and doubles in volume.

STEP 05

Fold the softened butter into the egg mixture and continue to mix until light and aerated.

STEP 06

Mix in the green food colouring until you reach the desired colour.

ASSEMBLY

STEP 01

Once petite cakes have cooled down begin decorating tops of each cake.

STEP 02

Using a piping bag fitted with a star tube nozzle pipe spirals on top of each petite cake forming mini Christmas trees.

STEP 03

Sprinkle the tops of each buttercream tree with sparkly sprinkles adding as much or as little bling as desired.

STEP 04

Store petite cakes in fridge or airtight container.

Yield: 40 cupcakes.

These instructions may vary depending on manufacturer's premises and equipment used.

For more Christmas recipes using our Sweet Goods products, fill out the form below:

