



CAKE, SPONGE & MUFFIN, SWEET GOODS

CARAMEL CUPCAKES

Indulge in this delicious Caramel Cupcake recipe, featuring a moist cake base infused with the rich, buttery-sweet flavour of caramel, and topped with a creamy caramel cream cheese frosting creating a perfect celebratory treat for every occasion.

INGREDIENTS



INGREDIENTS	WEIGHT
CUP CAKE	
Classic White Blondie Mudcake Mix	1.000kg
Water	0.480kg
Egg	0.210kg
Oil	0.180kg
Caramel Flavour	0.020kg
Melted White Chocolate	0.200kg
CARAMEL CREAM CHEESE FROSTING	
Fromage Cheesecake Mix	0.500kg
Icing Sugar	0.500kg
Creaming Margarine	0.100kg
Water	0.150kg
Caramel Paste	As Desired

METHOD

CUP CAKE

STEP 1

Combine all ingredients in a mixing bowl.

STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Mix for a further 3 minutes on slow speed.

STEP 4

Deposit into a paper lined cupcake tin.

STEP 5



Bake at 175°C until baked through.

STEP 6

Transfer to wire rack to cool.

STEP 7

Decorate with the caramel cheese frosting as desired.

CARAMEL CREAM CHEESE FROSTING

STEP 1

Combine all ingredients in a mixing bowl.

STEP 2

Using a paddle, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Mix on high speed for 5 minutes.

Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic White Blondie Mudcake Mix 15kg, Product Code: 102061

Fromage Cheesecake Mix 15kg, code: 16517