



**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



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#### 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

### WEIGHT

## 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