



## OCCASION

Halloween



## FINISHED PRODUCT

Muffin

# GHOST MUFFINS

## INGREDIENTS

### Group Cake base

#### Ingredient

Bakels Multi Mix Cake Base	KG
Water	1.000
Oil	0.230
Egg	0.300
Carrots (shredded)	0.365
Clove	0.060
Ginger	0.006
	0.004

**Total Weight: 1.965**

### Group Frosting

#### Ingredient

Bakels Truffle White	KG
Butter	0.600
	0.100

**Total Weight: 0.700**

### Group Filling

#### Ingredient

Bakels Les Fruits Pear	KG
	-

**Total Weight: 0.000**

## METHOD

Cake base

1. Mix all ingredients with a wing for 1 min at low speed.
2. Scrape down the edges and mix for another 6 minutes at medium speed.
3. Fill the desired baking tin.
4. Bake at 180° C for about 20 minutes.

Frosting/Filling

1. Whisk the frosting white and fluffy.
2. Fill the muffins with Bakels Les Fruits 70% Pear or any of our other good Les Fruits fruit fillings.
3. Then sprinkle the white truffle like a ghost.
4. Paint on eyes and mouth with black color.