



CATEGORY

Confectionery, Industry



**FINISHED
PRODUCT**

Cupcake

INDUSTRIAL VANILLA CUPCAKE

OVERVIEW

A typical industrial recipe.

INGREDIENTS

Group 1

| Ingredient | KG | % |
|---------------------------------|----|-------|
| Egg | - | 16.98 |
| Water | - | 4.99 |
| Citric acid | - | 0.13 |
| Glycerol | - | 1.00 |
| Aromatic GL 24 Special | - | 1.00 |
| Sorbitol | - | 1.40 |
| Oil | - | 17.98 |
| Invert sugar | - | 0.30 |
| <u>Aromatic Vanilla Flavour</u> | - | 1.20 |
| <u>Aromatic Jilk 60</u> | - | 1.00 |
| Salt | - | 0.30 |
| Xanthan gum | - | 0.10 |
| Whey powder | - | 3.00 |
| Baking powder | - | 0.50 |
| Cake flour | - | 26.96 |
| <u>Aromatic Dorothy</u> | - | 1.50 |

Total Weight: 0.000

METHOD

1. Mix all ingredients except oil, baking flour and whey powder – for 4 min at medium speed.
2. Add oil – mix for 1 min at slow speed.
3. Add flour, baking powder and whey powder. Mix for 2 min at medium speed.
4. Specific gravity: 0,76-0,84
5. Baking temperature: Convection oven 170 °C Deck oven 210-200 °C
6. Baking time: 18-23 minutes.
7. Shelf life: 6 months.