

CHEF'S HANDBOOK

for Gourmet
Cupcakes and Muffins



EDITED BY CHEFS AT TRUFFLE NATION

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GOURMET CUPCAKES AND MUFFINS

CUPCAKE

A cupcake, also known as fairy cake in Britain, is a small cake designed to serve one person, which may be baked in a small thin paper or aluminum cups. It can be decorated using icing and other cake decorations such as fruit and candy.

MUFFIN

A muffin is an individual-sized, baked product. Muffins are considered as short sweet/savory cupcake shaped breads that were many times served without any extra topping. Unlike cupcakes, muffins are considered as heavy breakfast item in Britain, the country where they were invented.

HISTORY

Cupcakes were invented using the leftover cake batter. Instead of throwing away any extra cake batter, bakers decided to bake them in small individual mould similar to muffin mould. They were frosted/decorated the same way cakes were designed.

Moufflet means soft bread in French. This is the origin of the word muffin. Muffins were also called 'quick breads' in America. They were baked in individual mould and for a long time yeast was used as a leavening agent.

DIFFERENCES BETWEEN CUPCAKES AND MUFFINS THE METHOD:

The main difference between cupcakes and muffins can be observed with the way their batter is prepared.

1. THE METHOD

For cupcakes we use the same method we use for baking cakes, we start with creaming together the butter and sugar. A simple cupcake batter is beaten significantly longer than muffin batter; this creates a uniformness of air bubbles throughout the cupcake. Meanwhile Muffin batter, on the other hand, is beaten briefly and remains relatively lumpy. This makes for a denser baked good.

2. THE INGREDIENTS

On comparing ancient Cupcake and Muffin recipes we came to know that there was a significant difference in their ingredients. While only all-purpose flour was used for making cupcakes, A variety of flours (whole wheat, all-purpose, oats, Buckwheat) were used for making muffins. Unlike nowadays, that time cupcakes were made only with butter while muffin were made with oil and that's why muffins were considered healthier and a good breakfast option.



3. PRESENTATION

Apart from the method and Ingredients, cupcakes and muffins have their own visual appeal. While cupcakes are seen as party Dessert, presented in an elegant way. Muffins on the other hand are considered tea time snacks.

ROLE OF INGREDIENTS

The ingredients used in Muffins and Cupcakes fall into Two Categories: Those that **strengthen** the muffin structure and those that **weakens** it. In the **first category** we have our **Flour and Eggs**, both of which contain portions (that is protein) that coagulate when baked to form the framework or supporting structure of the Sponge. Flour also contains starch which gelatinises (which means it absorbs water) and stabilize the structure for the muffin.

In the **second category** we have **Fat, Sugar and Rising Agents**, which softens the structure by weakening it. Whereas **liquid ingredients** fall under both the categories because it combines with the gluten forming portions of flour to form gluten but excessive liquid cause a muffin to collapse as well.

CAKE FLOUR

Cake flour is one of the primary ingredients used in making cupcakes, muffins and cakes. Cake flour is made from finely milled soft winter wheat which is high in starch and low in gluten. Cake flour is highly used in professional baking. ,

HOW TO MAKE CAKE FLOUR:

1 cup All purpose flour or maida

2 tbsp cornflour

First remove 2 Tbsp flour from 1 cup all purpose flour and add 2 tbsp cornflour in it. In a large bowl place the mixture by passing it through a sieve. Give a good mix and your cake flour is ready for use.



Store it in the same way as you store normal flour . In case you are not able to make cake flour you can simply use all purpose flour or maida in place of it.

EGGS

It is the ingredient without which everything would fall apart. It binds all the ingredients together into one final product. Eggs add structure in the form of protein. Egg yolks contain emulsifiers that help to form a thick, velvety batter that doesn't separate. Also, since eggs are 73% water, they add to the overall moisture content in the baked good. Hands down it is the most versatile ingredient used in baking. Unfortunately, our Indian eggs are a little small in size when compared with western eggs. So if you ever plan to work on a foreign recipe then keep in mind that they weight around 55-60gm whereas Indian eggs in general weight from 45-50 Gm. Another important tip about eggs is that they must always be used at room temperature. This allows the whites and yellow to get easily mixed with the batter. Mixing the eggs helps in trapping air in the batter, which produces cakes with a lighter texture. If you try to bake with cold eggs, there are chances that the cold egg will curdle with the butter during the mixing process thus the proper mixing will not take place. To bring eggs to room temperature quickly, soak them in a bowl of warm water for 10-15 minutes.

SUGAR

The beautiful relation of Carbon, Oxygen and hydrogen together formed the ingredient that took the world Of Baking and Cooking like a thunder. In professional baking we have a wide range of different types of sugar but for this course we need only the top three that is superfine sugar (caster), powdered sugar and brown sugar. Sugar contributes flavour and facilitates the incorporation of air into the batter

CASTER SUGAR/ SUPERFINE SUGAR/ GRANULATED SUGAR

You will notice that in most of the recipes we have used Superfine sugar (like caster or granulated) s Due to its crystal size, when it is added to cake batters it dissolves easily and it gives a nice crumbly structure as the sugar crystals are able to hold air in the batter.



ICING SUGAR / POWDERED SUGAR/ CONFECTIONER'S SUGAR

This is the most finely ground white sugar available. It contains 3% starch to prevent it from caking (Caking simply means turning into hard lumps) as it can absorb moisture very fast. Powdered sugar dissolves quickly in a solution and makes it perfect for icing, fondant, and glazes. This particular sugar is widely used for dusting decorations.

BROWN SUGAR

Brown sugar is simply white granulated sugar with different degrees of molasses added to it. This addition gives sugar its moist, sticky quality as well as a stronger flavour than white sugar. One might find several varieties of brown sugar itself, such as light, medium or dark sugar. The only difference between them is the level of molasses they contain. Brown sugar delivers the same amount of sweetness as white sugar.

BUTTER

Butter is a main ingredient in almost all traditional baking recipes, used for bread, brownies, cakes, cookies, cupcakes etc. Other fat agents used nowadays are shortening, margarine and oil. Butter has moisture present in it, One can use either salted or unsalted butter for baking. The only reason why unsalted butter is preferred over salted is that that way bakers can control the amount of salt in the baked items. Do not confuse unsalted butter with white butter as they both are different and white butter is not suitable for baking due to its low-fat content. While purchasing butter for baking, make sure that brand that you are using has at least 80 gm of fat per 100 gm, in India brands like Amul successfully delivers that. Butter is usually used when it is at room temperature unless it is mentioned specially to be used as cold or melted form.

So when we talk about room temperature but what does that exactly mean, as different locations can have different room temperatures. A student in Kashmir will have a much cooler room temperature than a student baking in Rajasthan. So by room temperature we mean that the butter should be soft on touch and not super squishy. **(To replace melted butter with oil, simply use this formula 100 gm butter = 80 gm oil)** although its not recommended to replace softened butter with oil in any recipe.



UNSWEETENED COCOA POWDER

When it comes to preference Cocoa powder is superior to chocolate for baking cupcakes and muffins as it provides more intense chocolate flavour. Cocoa has a toughening effect on cake structures so cakes containing cocoa have a higher amount of baking powder to compensate. For cake baking always use unsweetened natural cocoa powder as they hold acid which reacts with baking soda and helps you in achieving a soft, well risen cake.

SALT

The only function of salt in baking is to bring up or heighten flavours. Without salt, the cake would have a decidedly flat taste.

BAKING SODA- SODIUM BICARBONATE

Also known as bicarbonate of soda or Meetha soda in India, baking soda is a very white powdery substance that reacts with acidic ingredients like natural cocoa powder, vinegar, curd etc., In a batter or dough, this reaction produces CO₂ that causes the rise in cakes and other baked ingredients.

BAKING POWDER

Many non-bakers may think that baking powder is the same as baking soda but it's not. Baking powder is a mixture of baking soda and a dry acid, such as cream of tartar, and perhaps some cornstarch to help keep the two separate and dry. Just like Baking soda, the baking powder also reacts during the mixing process. The first reaction happens when the baking powder mixes with wet ingredients (when dry ingredients are introduced to wet ingredients) and the second reaction happens when the baking powder is heated (when the batter is cooking inside the oven)Though baking powder is somehow a lighter version of baking soda that doesn't mean you can interchange them in any of the recipes. You must always use the right leavener as mentioned in the recipe

Special Note : In any of the recipes you can use compound chocolate in place of couverture/ Belgian chocolate, though the flavour of the product will be compromised.

FAULTS IN CUPCAKES AND MUFFIN

1. X-FAULT



An x-fault is when you get a sharp peak in cupcakes or muffins. This could happen due to many reasons. Few of them are-

- **Uneven dispersion of raising agents-** when the leavening agents like baking powder and baking soda is not mixed well into the batter, it could lead to peaks and cracks from where they are more in quantity.
- **Uneven baking temperature-** there can be heating spots in the oven. The place where heat is more can cause batter to rise immediately leading to a peak.
- **Too much liquid-** when the liquid ingredients are more, it stops the batter to rise evenly as batter is not able to hold any aeration.

2. M-FAULT (SUNK IN THE MIDDLE)



When the centre of the cupcakes or muffins sinks, it is called an M-fault. Reasons for this are :

- **Too much raising agents-** having too much baking powder in the batter can lead to rising of the cupcake initially however it'll end up sinking in the end as the baking powder weakens the structure of the cupcakes.
- **Too much fat-** fat being a tenderising agent in cupcakes and muffins, makes the product soft. Hence too much of it will weaken the holding capacity of flour/eggs and lead to sunken center.
- **Oven too cold-** if the oven temperature is too low than what was required for baking, then the cupcakes will sink as the batter did not receive the initial heat it needs to rise.



3. NOT ENOUGH VOLUME

A cupcake would be dense and not rise well if there are

- **Too many dry ingredients in the batter**
- **Eggs are not whisked to a good volume**

This means there is not enough aeration done in the batter.

4. CUPCAKES STICK TO THE LINERS

- **Too much sugar in the batter-** it can make the baked product stick to the liners. The sugar will caramelize and the liners will get stuck on the edges.
- **Too much liquid content in the batter**

5. CURDLING OF BATTER

- **Ingredients are at cold temperature-** if the ingredients used are not at room temperature but are cold, they won't mix properly and would curdle.
- **Eggs added too quickly-** when eggs/liquids are added too quickly in the batter it could lead to curdling. It is recommended to add eggs slowly.



TOOLS REQUIRED FOR CUPCAKE AND MUFFIN



Cooling Rack: Circulating air cools down cakes quickly to preserve the best texture.

Mixing Bowls: Have three — a small, medium and large stainless steel bowls, as they are light and durable. Glass bowls are popular too.

Oven thermometer: to keep a check t oven’s temperature.

Measuring Cups: Have a set of flat-topped measuring cups in 1-cup, 1/2-cup, 1/3-cup and 1/4-cup to measure your ingredients.

Measuring Spoons: Have one set of measuring spoons with tablespoon, teaspoon, 1/2 teaspoon and 1/4 teaspoon.

Muffin Tins: two-three 6 cavity or one-two 12 cavity tins should suffice for the beginning.

Whisk: A nice and big whisk is good for stirring together dry ingredients or whipping by hand.

Liners: These help cupcakes release from the tins, keep the cakes moist, and make for easy and clean handling. Plus, they can add an element of style with color or pattern. Silicone or foil liners can be used alone on a baking sheet.

Flexible Spatula: Have a narrow, a medium (with or without a scoop) and a large flat one for folding ingredients into a batter or scraping every last drop out of the mixing bowl. Silicone is a Food Network Kitchen favourite because it’s heatproof.



GUIDE TO OTG OVENS

For all our courses we have used a very commonly known brand and model among home bakers that is the **Morphy Richards 40 RCSS**. From cakes to breads this oven can bake almost everything. So if you are new to baking or maybe planning to buy an oven then go for this model it's really good at its job and won't burn a hole in your pocket, we have tried other models by the same brand but haven't found any of them as good as this one.

Talking about ovens, what many home bakers don't know is that all ovens do not work the same way, in simple words some oven heat very quickly while others take a lot of time and this little issue can lead to different temperature, resulting in under-baking and over baking of products.

To overcome this issue, what we use and recommend to all students is an oven thermometer. An oven thermometer is a simple tool which use to monitor the actual temperature of the oven. Unfortunately ovens companies do not provide this with their product and that why so many bakers end of with uneven baking.

So how does an Oven Thermometer works?

To monitor our oven temperature we place the thermometer inside the oven and mostly on the center rack as that is where we do most of our baking, do not worry about sparking or fire as these thermometers are designed for extreme heat. Now for example if I want to bake a cake at 180c, so what we do, is first place this thermometer in the oven, as you must know before baking anything it super important to preheat our oven. For preheating the oven we mostly use the same temperature which is mentioned for baking the product unless the recipe has specifically specified a different preheating temperature.

So to preheat we will use the preheating mode that is the **lower Rod plus upper rod along with the fan** , set temp to 180 and then the timing which will be around 10 -15 min. Now without trusting oven, we will preheat this oven until the thermometer needle reaches 180 C and then only will change the mode to lower for cakes and place batter filled cake tin. So you don't ever need to take out your thermometer for the oven, it can stay there the whole time.



Now the next topic is **what all to look for while buying an oven**, so many baker text me that their oven does not have a fan mode or there is no mention of different rods in their oven, which is clearly not a good thing for domestic ovens. So while buying oven make sure that the oven model has the preheating mode which is lower rod plus upper rod along with the fan, the second most important mode for baking is the lower rod mode which is a simple horizontal line drawn indicating the lower area of the oven, the lower rod mode is what we use for baking our cakes, cupcakes and muffins. For baking other products like bread, cookies and pie we use the **preheat mode** only.

Apart from this it is important to have a fan in your oven as it helps in circulation and regulation of heat. If you do not have a separate mode for fan then it's totally fine. A few more things to keep in mind while working with an OTG oven is that, you must bake everything in the middle rack. If the recipe doesn't have any special note on where to place your batter- then simply go for the middle rack as it provides equal heat form both upper and lower element .

Next is how to place your cupcake tray or tins in the oven, while baking huge orders many times we over stuff our oven, but doing that simply increase the baking time by a lot. In baking batters and doughs need their space for proper baking, so while placing more than one tin make sure both the tins have enough space between them so that there can be easy air circulation between them.

What to do with a new oven?

First preheat the empty oven at around 200 c with the OTG door a little ajar .While doing this you might see a lot of dark grey smoke coming out of machine, but don't freak out, the gray smoke is simply created due to the burning of chemicals applied on rods of the newly made oven. And as we do not want those chemicals in our baked products, we preheat the newly bought oven empty before actually baking something in it.

What is better oven or microwave oven?

When comparing an OTG oven with a microwave oven, we always prefer OTG ovens. We have baked in microwave ovens for many years but when we came across an OTG oven it changed the whole baking experience for me. We do not recommend students to use a microwave oven, the



result which you get from using an OTG is far more beautiful and satisfactory than what we get from a microwave oven. In simple words baking with dry heat generated from rods is way better than magnets heat waves. But if you are comfortable in baking in microwave oven then go ahead, the temperatures will almost remain the same. Secondly you do not need thermometers if you are baking in a microwave oven. Coming to price, OTG are more pocket friendly than a microwave oven but for home bakery business you will need a separate microwave for melting and heating purpose as OTG's are solely meant for baking.

Note on microwave ovens:

When it comes to baking in microwaves ovens, they around 10 degrees hotter than ovens. Hence the cupcakes/cakes tend to bake faster. So if you are using a microwave oven just decrease the temperature by 10 degree c than what is mentioned for OTG.

Points to remember

- Always make sure your oven is preheated when you put your cupcakes in. You can start preheating your oven ones you have collected and measured all your ingredients. So by the time your batter is ready, your oven will also be preheated.
- Keep all your pans in the center rack of the oven
- Do not overcrowd the oven as that will simply increase the total baking time
- The more the muffin the more time it will take, time mentioned in our recipe if for that specific quantity, in case you increase or decrease your batter. The baking time might also change depending on oven to oven.



HOW TO MAKE BUTTERMILK

Buttermilk is a fermented dairy drink. Which is the liquid left behind after churning butter out of cultured cream. You will notice that we have used buttermilk in some of the recipes and that is because of the texture and flavors it provides to a baked product. It also helps soften the gluten in the batter, giving baked goods a softer texture.

Buttermilk is acidic in nature and therefore it reacts with baking soda present in the batter to create bubbles of carbon dioxide and these bubbles or air that is created in the batter that gives your cupcake volume so this is good. With the help this recipe you can make your own buttermilk at home within a few minutes which will work great for you baking recipe

Ingredients

1 cup milk

1 tsp vinegar or lemon juice

To make quick buttermilk we will start by pouring 1 cup of milk in a large bowl followed by 1 tbsp of lemon juice. We will now blend this mixture with the help of a balloon whisk and let it sit for 5 min and then it will be ready for use.

Note : Where ever thick buttermilk is required simply mix milk and curd in 1;1 ratio, which means to make 1/2 cup thick buttermilk , simply mix 1/4 cup milk with 1/4 cup curd.



HOW TO MAKE SOUR CREAM

Sour cream is a fermented dairy product that is created when lactic acid bacteria is introduced to cream and milk. Here we have shared an easy recipe on how to make sour cream for baking at home. Sour cream makes a great addition to baked goods, thanks to its creamy mouth feel and pleasant acidity. Adding this tangy ingredient to cakes, muffins etc. will result in moister baked goods than those made with milk.

INGREDIENTS

- 1 cup heavy cream or amul cream
- 2 teaspoon lemon juice (or white vinegar)
- 1/4 cup milk

METHOD:

In a jar place together the milk, cream and lemon juice. Stir the mixture until the three components get nicely combined. Cover the mouth of the jar with a clean piece of kitchen paper and secure it with a rubber band. Leave it on the counter overnight (up to 24 hours) for it to set up (at room temperature). After 24 hours it should be quite firm. Give it a stir and cover it with a jar lid. You can use it for upto a week if stored in the fridge. Because there are no thickeners or gelling agents, your homemade sour cream may be thinner than commercial brands you may be used to but it works beautifully in all baking recipes and can also be used as a dip with nachos if made with some seasoning.



BUTTERCREAM TROUBLE SHOOTINGS

Frosting is Too Runny:

Many times you can end up with frostings that are too liquid or runny and this could be because the butter was too soft or you added too much liquids like water or milk in the frosting. Another reason can be overbeating of buttercream, which softened the butter due to the heat generated during the mixing process.

Also, a hot kitchen can make frostings go runny, so be mindful of the temperature. When it comes to frostings made from cream cheese, make sure that it should always be full fat and should be used when cool. Always use full fat ingredients such as butter, milk etc. as low fat versions have a much higher water content which can make the frosting runnier. To fix this issue what you can do is take 2/3 of the butter cream in a new bowl and place it in the fridge so that it becomes stable and then combine the stable buttercream with the runny one, beat them together and this way you will have a perfect pipe-able buttercream with you.

Frosting is too stiff

If the butter is too cold the frosting will seize up and if it is too warm it will be too soft. Take your butter out of the fridge for a few hours before baking and it will be much easier to work with. It's also worth asking if you put too much icing sugar in there. Adding a splash of extra milk will loosen it up.

Frosting has air bubbles.

Too much whipping or beating can create air bubbles in your frosting. It's a minor issue and won't ruin the flavor or texture, but it can create some problem while piping decorations or frosting the cupcakes as you will have unwanted air pockets that will ruin the smooth flow of buttercream. So don't leave your buttercream frosting whipping forever. Mix for a few minutes and then switch your mixer off.



Frosting is lumpy

This could be because the icing sugar wasn't sifted properly and has lumps in it or it just hasn't been beaten for long enough. Always use a spatula to scrape down the sides of the bowl so that all the ingredients are incorporated and no lumps of butter or sugar are left in the bowl when mixing. Sifting the icing sugar will help you to avoid obvious lumps of sugar in your frosting. Also make sure that your butter is at room temperature so that you don't get cold lumps of butter in the frosting.

Frosting has split.

One of the most common issues which bakers face while making buttercream is splitting or curdling of frosting. This is often a temperature issue, if your buttercream frosting has split it will be due to it being too hot or too cold. The same goes for your cream cheese frosting, the biggest reason for cream cheese frosting to split is overbeating. So make sure not to over beat buttercream which have cream cheese in them.

So how to fix a buttercream that has split, a simple Change in the temperature can help to bring the mixture back together. So for a split buttercream all you have to do is take 2-3 tbsp of the frosting in a bowl and microwave it for a few seconds, we will now add the melted buttercream into the split one. We will beat the buttercream again and repeat the process until we end up with a smooth buttercream.

How to store frosting for later use

Just seal your buttercream or cream cheese frosting in a plastic tub and allow to defrost in the fridge before using. Use the frosting within three months. Once defrosted, you can add a spoonful of icing sugar and rewhip for a few seconds until fluffy and spreadable. You can also freeze cupcakes and layer cakes as they are and eat within three months, however, we always prefer the fresh baked taste. We don't recommend making cream-based frostings in advance as these should be made fresh.



SHELF LIFE AND STORAGE

Muffins and Cupcakes without (frosting, glazes, ganache etc):

- The base of our cupcakes and muffins will stay fresh in the fridge for up to 1- 1.5 weeks if stored properly in an air tight box (wrapping each piece individually in plastic wrap, if highly recommended)
- All muffins and cupcakes freeze beautifully up to three months, if stored properly in an air tight box.
- To Thaw the frozen muffins and cupcakes, first transfer them in the fridge overnight & then use them the next day.

Buttercream and frostings

- Buttercreams Stays stable at cool room temp up to 2-3 hrs. (This highly depends on the room temp & climate) if it's too hot then it will lose their stability.
- You can store buttercream in an air tight box in the fridge for a week, buttercream stored in the freezer can be used for up to 2 months.
- Whenever you want to use the frozen buttercream, to thaw it properly do not bring it to room temperature directly. First transfer it in the fridge for a few hours (Which will be a little colder than room temperature then mix it on medium speed with your hand beater.
- Addition of fruit purees or other natural products can decrease the shelf life of your frostings.

How to store whipped cream?

- Always store your unwrapped whipping cream in the freezer and use it as required after thawing.



- Cream that has already been whipped can be stored in the freezer for up to 3 weeks in an airtight box , but what I prefer is to whip only as much required at a time as it delivers more fresh taste. In case you choose to store whipped cream for later use , we will first thaw the whipped cream and add little more diluted cream to adjust the consistency and beat again with medium speed for a few minutes

Frosted Cupcakes / muffins

- Always refrigerate the cupcakes immediately after frosting, to prevent your buttercream from softening, Frosted cupcakes should be consumed within 2-3 days for best taste. Muffins with glaze and ganache, if stored in the fridge can be consumed for upto a week.
- How to Travel with cupcakes: Before transporting with frosted cupcakes, make sure you refrigerate them for at least 2 hrs. so that they are cold while transportation.

General Question - Why is it that when you put freshly baked muffins in an airtight container they get soft and almost mushy/sticky even after baking them for a good time.

Science: As baked muffins cool down, the moisture within them migrates to the surface, making them sticky in appearance.

If the migrating moisture has no place to evaporate and nothing is there to absorb it, it will remain on the outer crust.

This is the main problem with simply placing the muffins in an airtight container without anywrap

Another issue comes when you serve the baked product straight out of the fridge, the moisture still stays there

So what's the solution: If you're storing the muffins for any longer than one day, line the bottom of an airtight container with paper towels. Line up your muffins, then top with another layer of paper towels before sealing with the lid. The paper towels will absorb the extra moisture.

Also always heat the muffin for a few seconds before serving so that the moisture can evaporat



COST REDUCTION OF CUPCAKE & MUFFIN

1. KNOW YOUR COSTS

It sounds obvious, but it really helps to know how much money you're selling out to make your confections. So keep a record and include the following:

Ingredients (eggs, butter, flour, sugar, icing sugar, chocolate, etc.)

Food coloring

Sprinkles

Flavorings and preserves

Cupcake wrappers

Utilities (electricity, gas, etc.)

Packaging

Delivery

2. CONSIDER YOUR LOCATION

Where you live is going to really affect your pricing. For example, the cost of living, ingredients and overheads in South Delhi are considerably higher than in, say, old Delhi. So don't charge big-city bucks if you live in a less-populated area, no matter how cool your cupcakes are.

3. SURVEY THE MARKET

Check out a few bakeries in your area. Go for ones that seem similar to yours — they cater the same type of events, say, or they also appeal to hipsters. Test-taste their cupcakes and ask yourself if what they're charging makes sense for their goods. Do your cupcakes taste better? Do you use higher-quality ingredients? Be honest and then set your prices accordingly.



COST REDUCTION

1. BANANA MUFFINS

Instead of using cranberries, we can use regular dry fruits.
Also, instead of using almond flakes, you can use chopped almonds.

2. BLUEBERRY MUFFINS

Use blueberry compote instead of fresh blueberries.

3. BROWNIE MUFFINS

Use milk compound chocolate for decoration instead couverture chocolate.

4. CHOCOLATE SALTED CARAMEL CUPCAKE

Use compound chocolate for making ganache.

5. VERY BERRY CUPCAKES

Instead of using fresh blueberries, we can use dried blueberries or blueberry compote.

6. CRANBERRY ALMOND MUFFINS

Use raisins instead of cranberries. Top garnish with almond flakes can be skipped.

7. PINEAPPLE CUPCAKES

Use pineapple chunks only for garnish.

8. KITKAT CUPCAKES

Use kitkat only in frosting and garnish. You can use whipping cream instead of buttercream.

9. RED VELVET CUPCAKES

Do not put macarons as garnish.

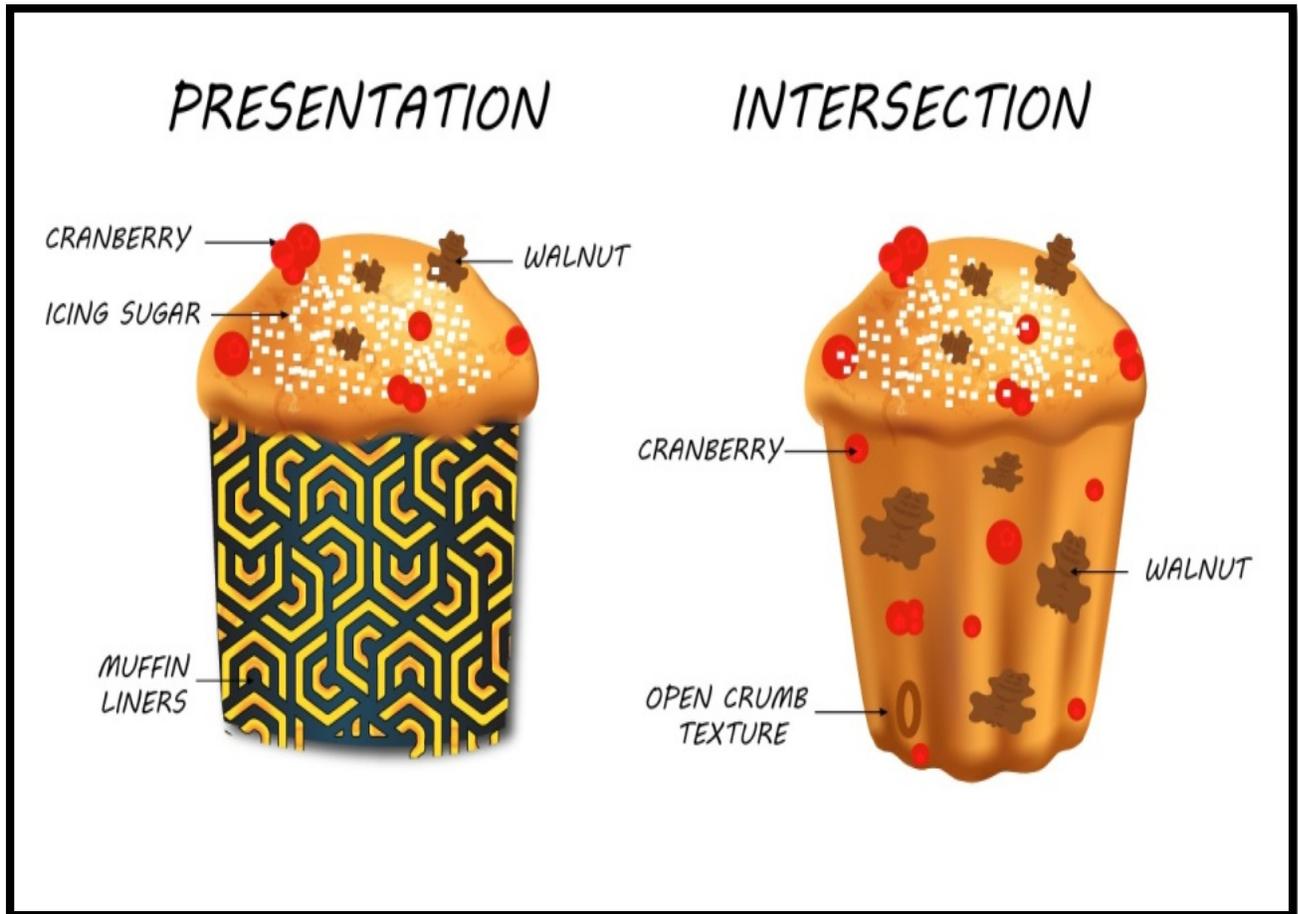


SELLING PRICE PER PORTION

This is just to give you an idea about the selling price. However it may vary according to your area.

<u>PRODUCT</u>	<u>SELLING PRICE (per portion, in ₹)</u>
1. Banana cranberry muffins (Egg)	35 – 55
2. Banana cranberry muffins (Eggless)	35 – 55
3. Blueberry streusel muffins (Egg)	65 – 95
4. Blueberry streusel muffins (Eggless)	65 – 95
5. Brownie walnut muffins (Egg)	50 – 75
6. Brownie walnut muffins (Eggless)	60 – 90
7. Chocolate salted caramel cupcakes (Egg)	80 – 100
8. Chocolate salted caramel cupcakes (Eggless)	80 – 100
9. Red velvet cupcakes (Egg)	60 – 90
10. Red velvet cupcakes (Eggless)	60 – 90
11. Very berry cupcakes (Egg)	40 – 60
12. Very berry cupcakes (Eggless)	40 – 60
13. Cranberry almond cupcake(egg)	54 – 81
14. Cranberry almond cupcake(eggless)	61 – 92
15. Pineapple Cupcakes (egg)	29 - 44
16. Pineapple Cupcakes (eggless)	24 - 36
17. Kitkat cupcakes (egg)	63 - 94
18. Kitkat cupcakes (eggless)	56 - 84

BANANA WALNUT CRANBERRY MUFFIN



NUMBER OF PORTIONS- 5-6

OVEN TEMPERATURE-

OTG - 180°C (lower rod only)

DECK OVEN -Upper temperature – 140°C, Lower temperature – 180°C

UNOX-130°C, Fan speed – 1, Humidity – 0



FOR BANANA CRANBERRY MUFFIN (EGG)			COSTING (in ₹)	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	<u>IN GMS</u>	<u>IN CUPS</u>		
All Purpose Flour or Maida	120 g	1/2 Cup + 1/3 Cup + 1/2 Tbsp	3.24	4.8
Caster sugar	90 g	1/3 Cup + 1 Tbsp + 1/2 Tbsp	5.2	10.8
Baking powder	6.45 g	1 Tsp + 1/2 Tsp	1	1
Baking soda	2.75 g	1/2 Tsp	1	1
Eggs	50 g	1 large	4.5	6
Salted Butter (Softened)	55 g	1/8 Cup + 1 Tbsp + 1 Tsp	17.6	24.7
Banana (lightly mashed)	150 g	-	25	27.8
Cinnamon powder	-	1/8 Tsp	1	1
Salt	A pinch		1	1
Vanilla extract	3.5 g	1 Tsp	1	1
Walnuts	40 g	1/3 Cup	41.4	49.2
Chopped Cranberries	40 g	1/3 Cup + 1/8 Cup	30	36
Icing sugar (for dusting on top)	Accordingly		1	2
<u>TOTAL</u>			₹ 132.94	₹ 166.3

KEY POINTS-

- Do not overmash bananas.
- Put **40 g** each (cranberry and walnuts) in the batter in for baking and have few extra for topping.
- Fill the liners till $\frac{3}{4}$ th level



METHOD

1. Preheat the oven at 180°C (**OTG MODE: lower rod + upper rod + fan**). Line a muffin tray with liners & keep aside.
2. In a bowl beat the softened butter with an electric hand beater until the butter turns light and fluffy. Next add in the caster sugar and continue to beat to achieve a pale mixture.
3. With a help of a sieve add in flour, baking powder, salt, cinnamon and baking soda. Mix with electric beater after each addition.
4. Next add in the eggs and beat until a very thick batter is formed. **Add in lightly mashed banana** and combine it into the thick batter using spatula to perform cut and fold method. Lastly add in the walnuts, cranberries and vanilla extract.
5. Divide the batter equally in the bake and serve cupcake liners. Top the batter with some more dry fruits and bake at 180°C for 20 – 25 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean.
6. Dust it with icing sugar, cranberries and walnuts.



FOR BANANA CRANBERRY MUFFIN (EGGLESS)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	IN GMS	IN CUPS		
All Purpose flour Or Maida	100 g	1/2 Cup + 1/4 Cup	2.7	4
Baking powder	2.15 g	1/2 Tsp	1	1
Baking soda	1.38 g	1/4 Tsp	1	1
Salt	A pinch		1	1
Cinnamon powder	-	1/8 Tsp	1	1
Caster sugar	50 g	1/2 Cup	2.9	6
Brown sugar	50 g	1/2 Cup	3.2	6.5
Banana	150 g	-	25	27.8
Vegetable oil	50 g	1/4 Cup	5	5.8
Lemon juice	4.7 g	1 Tsp	1	1
Buttermilk	32.8 g	2 Tbsp milk + 2-3 drops of lemon juice	7	7.9
Walnuts	40 g	1/3 Cup	41.4	49.2
Cranberries	40 g	1/3 Cup + 1/8 Cup	30	36
Icing sugar for dusting	Accordingly		1	2
TOTAL			₹ 123.2	₹ 149.9

METHOD

1. Preheat the oven at 180°C (**OTG MODE: lower rod + upper rod + fan**). Line a muffin tray with liners & keep aside.
2. Make buttermilk by adding lemon juice to milk and keep aside.
3. Place the lightly mashed bananas in a large bowl, followed by both brown and caster sugar. With the help of a hand beater, mix together both the sugars and banana until a smooth puree is formed.
4. Next add in the vegetable oil, followed by buttermilk and lemon juice. Add in the vanilla extract and combine the liquids into the puree mixture.
5. Now add in the dry ingredients and spices with the help of a sieve. With a spatula, combine the batter using the cut and fold method, lastly add in the walnuts and cranberries.
6. Divide the batter among the muffin liners. Top the batter with some more dry fruits. Bake at 180°C for 15 - 20 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean.



ASSEMBLY

1. Let the muffins cool completely and then dust them with some icing sugar before serving.

NOTE

<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
Banana walnut cranberry muffin(egg)	1 week (in an air tight box)	1 month (in an air tight box)
Banana walnut cranberry muffin (eggless)	1 week (in an air tight box)	1 month (in an air tight box)

COST PER PORTION (in ₹)

<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Banana walnut cranberry muffin(egg)	₹ 26.5	₹ 33.2
Banana walnut cranberry muffin (eggless)	₹ 24.6	₹ 29.9

CHOCOLATE SALTED CARAMEL CUPCAKE



CHOCOLATE
CUPCAKE

CARAMEL POPCORN

GANACHE

NO. OF PORTIONS:- 3

OVEN TEMPERATURES:-

OTG 180°C (lower rod only)

DECK OVEN Upper temperature – 140°C, Lower temperature – 180°C

UNOX 130°C, Fan speed – 1, Humidity – 0

ELEMENTS:-

Chocolate Cupcake, Caramel center filling, Chocolate Ganache, Caramel popcorn



FOR CHOCOLATE CUPCAKE (EGG)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	In grams	In cups		
All Purpose Flour or Maida	25 g	3 tbsp	0.7	1
Caster Sugar	38 g	3 tbsp	3	5
Brown sugar	12 g	1 tbsp	1	1
Egg	25 g		2.25	3
Unsalted Butter	22 g	1 tbsp+1/2 tbsp	7	10
Oil	23 g	1/8 cup	2	3
Milk	14 g	1 tbsp	0.36	1
Buttermilk (19g milk + ¼ tsp vinegar)	19 g	1 tbsp+1/2 tsp	1	2
Natural Cocoa powder	13 g	3 tbsp	5.20	5.85
Baking powder	1 g	1/4 tsp	1	1
Salt	1.5 g	¼ tsp+ a pinch	1	1
Vanilla essence	0.8 g	¼ tsp	1	2
TOTAL			₹ 25.5	₹ 35.85

KEY POINT

Use room temperature ingredients. (Mix the milk and vinegar and set aside for 10 min before using)

METHOD

1. Preheat the oven at 180°C (**OTG MODE: lower rod + upper rod + fan**).
2. In a bowl sieve flour, cocoa powder, salt and baking powder.
3. In a bowl, cream butter, sugar and brown sugar till light and creamy. Add eggs and mix again. In another bowl mix oil, buttermilk, milk and vanilla essence.
4. Add oil mixture to butter mixture and mix again. Sift in flour, cocoa powder, salt, baking powder & form a batter.
5. Divide the batter equally in 'Bake n Serve' liners (fill only 3/4th level) and bake at 180°C for 15 - 20 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean.



FOR CHOCOLATE CUPCAKE (EGGLESS)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	In grams	In cups		
All Purpose Flour or Maida	48 g	1/3 cup	1	2
Caster Sugar	48 g	¼ cup	3	6
Oil	28 g	1/8 cup+1 tsp	2	3
Milk	52 g	1/8 cup+1 tbsp	2	3
Natural Cocoa powder	10 g	1/8 cup	3	4
Baking soda	0.6 g	1/8 tsp	1	1
Salt	1.5 g	¼ tsp+ a pinch	1	1
Vinegar	0.5 g	1/8 tsp	1	1
Vanilla essence	0.8 g	¼ tsp	1	1
TOTAL			₹ 15	₹ 22

KEY POINT

Do not add all the wet ingredients at once, as it can lead to lumps formation.

METHOD

1. Preheat the oven at 180°C (**OTG MODE: lower rod + upper rod + fan**).
2. In a bowl sift flour, sugar, cocoa powder, salt and baking soda. In another bowl mix liquid ingredient; oil, milk, vinegar, vanilla and mix.
3. Add wet ingredients gradually to the dry ingredients and mix to form the batter.
4. Divide the batter equally in the 'Bake n serve' liners (fill only 3/4th level) and bake at 180°C for 20 - 25 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean.



<u>FOR BELGIAN CHOCOLATE GANACHE</u>			<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	<u>In grams</u>	<u>In cups</u>		
Dark couverture chocolate	100 g	1 cup	45.5	46.5
Fresh Cream	87 g	¼ cup+1/2 tbsp	7.5	9
Invert sugar	10 g	½ tbsp	4	5
Unsalted butter	15 g	1 tbsp	2	3
<u>TOTAL</u>			₹ 59	₹ 63.5

KEY POINT

Finely chop the chocolate using a serrated knife to facilitate even melting.

METHOD

1. Heat the cream and invert sugar in microwave until **almost** boiling. Do not boil the cream or it will be too hot and the texture of the finished ganache will not be as fine.
2. Pour 1/3rd of the cream over the chopped chocolate or melted chocolate. Allow the mixture to stand, undisturbed, for a minute or two.
3. After adding the first batch mix until the mixture is well combined, the temperature should be above 35°C.
4. Add half of the remaining cream and mix vigorously. You will see an elastic and shiny mixture.
5. After this add the remaining cream and blend it with a help of a blender. After blending add in the butter at 35 – 40°C and mix well.



<u>FOR CARAMELIZED POPCORN</u>			<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	<u>In grams</u>	<u>In cups</u>		
Caster Sugar	105 g	½ cup	3	4
Water	50 g	¼ cup	0.3	0.3
Salted Butter	8 g	½ tbsp	4	6
Popcorn	1 packet	1 packet	10	10
<u>TOTAL</u>			₹ 28.3	₹ 34.3

KEY POINT

Do not stir sugar while boiling, as it can lead to crystallization.

METHOD

1. In a saucepan cook the popcorns first & take out in a bowl.
2. In a new saucepan, heat water, sugar and boil until amber colour is reached.
3. Now remove saucepan from heat and add butter to it.
4. Pour the caramel over the popcorns, mix & then spread on a mat or tray

<u>FOR CARAMEL FILLING</u>			<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	<u>In grams</u>	<u>In cups</u>		
Sugar	50 g	¼ cup	2.9	6
Water	7 g	½ tbsp	1	1
Corn syrup	5 g	½ tsp + ¼ tsp	1	1
Cream	30 g	1 tbsp+1/2 tbsp	5.4	5.76
Salted Butter	7 g	½ tbsp	1.29	1.78
<u>TOTAL</u>			₹ 11.59	₹ 15.54

KEY POINT

Make sure the cream is warm when adding, or else the caramel can seize.



METHOD

1. In a saucepan collect sugar, water & corn syrup. Boil it until it reaches amber colour.
2. Once amber colour is reached, remove from heat, add warm cream and mix continuously.
3. Lastly add butter and mix. Let it cool down before transferring in a piping bag.

<u>INVERT SUGAR</u>			<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	<u>In grams</u>	<u>In cups</u>		
Caster sugar	50 g	¼ cup	2.9	6
Water	13 g	1 tbsp	0.26	0.26
Cream of tartar	A pinch	A pinch	1	1
<u>TOTAL</u>			₹ 4.16	₹ 7.26

KEY POINT

Cream of tartar is added to prevent crystallization while boiling. Lemon juice can also be added to prevent crystallization.

METHOD

1. In a saucepan take all the three ingredients together and wait till boil comes. Then boil it for 3-4 minutes and remove from heat.

<u>ASSEMBLY</u>
<ol style="list-style-type: none">1. Once the cupcake cools down take an apple corer and scoop some portion of the cupcake.2. Fill the cavity with caramel and then pipe ganache on the top using 1M nozzle.3. Cover the ganache with caramel popcorn.



NOTE		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
Chocolate cupcake (egg)	1 week (in an air tight box)	1 month (in an air tight box)
Chocolate cupcake (eggless)	1 week (in an air tight box)	1 month (in an air tight box)
Belgian chocolate ganache	12 -15 days (in air tight box)	
Frosted cupcake	2 – 3 days (in air tight box)	-
Caramel	1-2 weeks in the fridge	2 months in the freezer

<u>COST PER PORTION (in ₹)</u>						
<u>TYPE</u>	<u>COST</u>	Chocolate cupcake	Belgian ganache	Caramelized popcorns	Caramel filling	<u>TOTAL</u>
Egg	<u>WHOLESALE</u>	8.5	19.67	9.43	1.93	₹ 39.53
	<u>M.R.P.</u>	11.95	21.16	11.43	2.59	₹ 47.13
Eggless	<u>WHOLESALE</u>	5	19.67	9.43	1.93	₹ 36.03
	<u>M.R.P.</u>	7	21.16	11.43	2.59	₹ 42.18

CRANBERRY ALMOND MUFFINS



NO. OF PORTIONS – 3

OVEN TEMPERAURE-

OTG - 180°C (lower rod only)

DECK OVEN - Upper temperature – 140°C, Lower temperature – 180°C

UNOX - 130°C, Fan speed – 1, Humidity – 0

FOR CRANBERRY ALMOND MUFFINS (EGG)			COSTING (in ₹)	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	(in grams)	(in cups)		
All Purpose Flour or Maida	103 g	½+ ¼ cup	2.7	4
Baking powder	2.15 g	½ tsp	1	1
Baking soda	2.75 g	½ tsp	1	1
Almond paste(almond +sugar(A))	42 g chopped almonds + 26 g sugar(A)	1/3 cup chopped almonds + 2 tbsp sugar (A)	37	45



Buttermilk(milk + 1/8 tsp vinegar)	65 g	¼ cup	3.5	4
Curd	71 g	¼ cup	4	4
Unsalted butter(melted)	32 g	2 tbsp	10	14
Egg	25 g		2.25	3
Salt	1.5 g	¼ tsp	1	1
Cranberries(coated in flour)	20 g	1/8 cup	15	18
Milk(with almonds and sugar)	16 g	1 tbsp	1	1.5
Sugar(B)	52 g	4 tbsp	3	6
<u>TOTAL</u>			81.45	102.5

METHOD

1. Preheat oven to 180 C degrees (**OTG Mode: Lower mode+ upper mode + fan**).
2. In a large mixing bowl, combine the flour, sugar(B), baking powder, baking soda, salt and almond paste (In a food processor blend together chopped almonds, sugar(A) and 1tbsp milk till a paste is formed) and add cranberries in the flour.
3. In a small bowl mix eggs, melted butter and buttermilk (In a bowl take milk and vinegar and keep it aside) and curd and give a mix. Now add it to the flour mix and lastly fold in cranberries. Now add the batter in the muffin liners.
4. Bake 15-20 minutes or once a knife inserted into the centre of the muffin comes out clean. (**OTG mode-only lower rod**)



FOR CRANBERRY ALMOND CUPCAKE(EGGLESS)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	(in grams)	(in cups)		
All Purpose Flour or Maida	30 g	¼ cup	1	1.5
Almond flour	33 g	1/3 cup	27	39
Baking powder	2 g	½ tsp	1	1
Salted Butter	50 g	3 tbsp	16	22
Condensed milk	100 g	¼ cup + 1 tbsp	26	26
Milk	63 g	¼ cup	3.5	4
Cranberries	25 g	1/8 cup	18	22
TOTAL			92.5	115.5

METHOD

1. Preheat oven to 180 C degrees (**OTG Mode: Lower mode+ upper mode + fan**).
2. In a bowl beat the butter and condensed milk for a minute.
3. In a separate bowl, sift flour, baking powder and almond flour together. Now add condensed milk mix to the flour mix and mix properly.
4. Pour in the milk and mix well until well combined.
5. Coat the cranberries in flour (done to prevent sinking of cranberries at the bottom) and incorporate into the batter.
6. Bake 15-20 minutes or once a toothpick inserted in the centre of the muffin comes out clean. (**OTG mode-only lower rod**)



ASSEMBLY

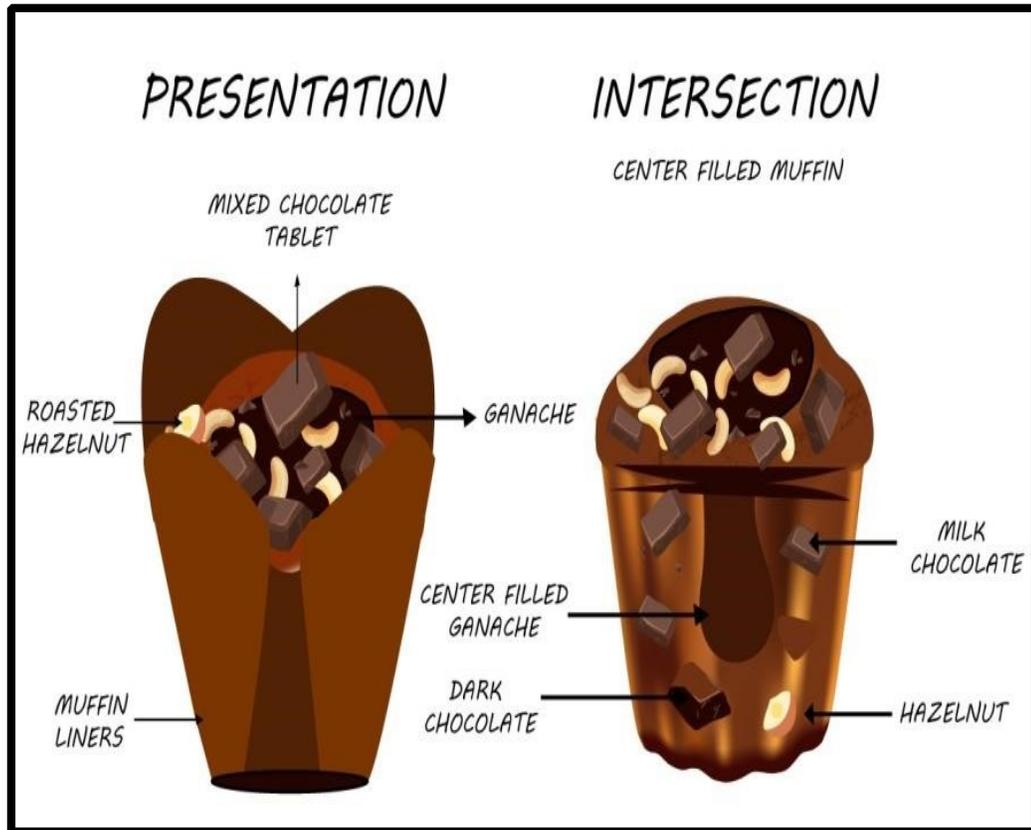
Now once the muffin cools down we will brush some nappage on it and now top with roasted almonds , cranberries and dust some nuschee(icing sugar) on it.

<u>TYPE</u>	<u>COST</u>	<u>Muffin</u>	<u>Cranberries and almonds</u>	<u>TOTAL</u>
Egg	<u>WHOLESALE</u>	27.15	₹10	₹37.15
	<u>M.R.P.</u>	34.1	₹10	₹44.1
Eggless	<u>WHOLESALE</u>	30.83	₹10	₹40.83
	<u>M.R.P.</u>	38.5	₹10	₹48.5

NOTE

<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
1. Cranberry almond muffin (egg)	1 week (in an air tight box)	1 Month
2. Cranberry almond muffin (eggless)	1 week (in an air tight box)	1 Month

DOUBLE CHOCOCHIP BROWNIE MUFFIN



NUMBER OF PORTIONS- 5-6

OVEN TEMPERATURE-

OTG - 180°C (lower rod only)

DECK OVEN -Upper temperature – 140°C, Lower temperature – 180°C

UNOX-130°C, Fan speed – 1, Humidity – 0

ELEMENTS – Belgian muffin, Belgian ganache , Roasted hazlenuts , milk tablets



<u>FOR BELGIAN MUFFINS (EGG)</u>			<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	(In Gms)	(In Cups)		
Cake Flour or Maida	140 g	1 cup	3.78	5.6
Caster sugar	125 g	1 cup + ¼ cup	7.25	15
Baking soda	1.38 g	¼ tsp	1	1
Baking powder	5.3 g	1 tsp	1	1
Dark Cocoa powder	20 g	¼ cup + ½ tbsp	5.8	16
Light cocoa powder	20 g	¼ cup + ½ tbsp	8	9
Egg	50 g	1 no	4.5	6
Buttermilk (curd 1/4cup + milk1/4cup)	136.8 g	½ cup	10.6	10.9
Butter (melted)	60 g	¼ cup	19.2	27
Salt	1.5 g	¼ tsp	1	1
Hazelnuts	50 g	1/3 cup	62.5	70
Milk couverture chocolate	50 g	1/3 cup	24	24.5
Dark couverture chocolate	50 g	1/3 cup	22.7	23.2
Chocolate tablets	-	-	10	10
Vanilla extract	7 g	1 tsp	1.75	2.05
<u>TOTAL</u>			₹ 183.08	₹ 202.25



METHOD

- 1.** Pre-heat the oven at 200°C (**OTG mode: upper rod + lower rod + fan**).
- 2.** In a large bowl sieve together the cake flour, baking powder, baking soda, salt and dark & light coco powder. Now add in the caster sugar, combine the dry mixture with the help of a spatula.
- 3.** Now add in the liquid ingredients, starting with egg and buttermilk, gently combine the mixture and then pour in the melted butter.
- 4.** Next, add in the vanilla extract followed by hazelnuts - chopped milk and dark chocolate.
- 5.** Lastly give a good mix to incorporate everything into the batter. We will transfer the batter into a prepared muffin tray, filling each liner to the 3/4 level.
- 6.** Bake in the preheated oven at 180 °C (**OTG mode: Lower rod only**). For 20-25 minutes.



FOR BELGIAN MUFFINS (EGGLESS)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	(In Gms)	(In Cups)		
Cake Flour or Maida	100 g	½ cup + ¼ cup + ½ tbsp	2.7	4
Salted Butter	50 g	1/8 cup + 1 tbsp + ¼ tsp	16	22.5
Dark chocolate(A)	50 g		22.7	23.2
Natural Cocoa powder	20 g	¼ cup + ½ tbsp	8	9
Milk	60 g	1/8 cup + 1 tbsp + ½ tsp + ½tbsp	3.4	3.7
Baking powder	3.22 g	½ tsp + ¼ tsp	1	1
Baking soda	1.38 g	¼ tsp	1	1
Salt	1.5 g	¼ tsp	1	1
Caster sugar	50 g	¼ cup	2.9	6
Curd	90 g	¼ cup + 1 tbsp + ¼ tsp	9	9
Hazelnuts	50 g	1/3 cup	62.5	70
Milk couverture chocolate	50 g	1/3 cup	24	24.5
Dark couverture chocolate (B)	50 g	1/3 cup	22.7	23.2
Chocolate tablets	-	-	10	10
Vanilla extract	7 g	1 tsp	1.75	2.05
TOTAL			₹ 188.6	₹ 210.5



METHOD

- 1.** Pre-heat the oven at 200°C (**OTG mode: upper rod + lower rod + fan**).
- 2.** In a bowl melt together chocolate (A) and milk using the microwave until the chocolate completely dissolves. Now add in the coco powder into the melted chocolate and milk mixture. Set the bowl aside.
- 3.** Take a new bowl and start creaming the butter and sugar with an electric hand beater until they turn into a pale and fluffy mix. Now add the melted chocolate, coco and milk mix into the cream sugar butter mixture. Combine again until a uniform mixture is formed.
- 4.** Add the curd, followed by sifted flour, salt, baking powder, and baking soda, continue to mix until a thick smooth batter is formed. Lastly add in the vanilla extract followed by chopped chocolates and hazelnuts.
- 5.** Transfer the batter into a prepared muffin tray, filling each liner to the 3/4 level. Bake in the preheated oven at 180 °C (**OTG mode: Lower rod only**). For 20-25 minutes.



<u>BELGIAN CHOCOLATE GANACHE</u>		<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Dark chocolate (chopped)	100 g	45.4	46.5
Full fat cream	100 g	18	19.2
Butter(softened)	20 g	6.4	9
<u>TOTAL</u>		₹ 69.8	₹ 74.7

METHOD

1. Finely chop the chocolate using a serrated knife, to facilitate even melting and place it in a large bowl.
2. Heat the cream in a microwave until warm. Pour the cream over the chopped chocolate and mix until the mixture is well combined.
3. Once all the chocolate get dissolved, let the temperature of the ganache cool down to 35-40 C before adding the butter. After adding the butter blend the mixture with an emulsion stick until a smooth ganache is achieved.



ASSEMBLY

1. Let the muffins cool completely, with the help of apple corer, create cavities at the centre of each muffin
2. Fill the cavities with chocolate ganache; spread some ganache over the muffin so that the roasted hazelnuts and chocolate tablets can easily stick to it. To Roast Hazelnuts simply place them on a baking tray and bake for 8-10 min at 180 c in a preheated oven (upper rod + lower rod fan)

NOTE

Shelf life of	Refrigerator	Freezer
Baked muffin (egg /eggless)	1 -1.5 week (in an air tight box)	1 month (in an air tight box)
Garnished muffin	5-6 days (in air tight box)	-

COST PER PORTION (in ₹)

<u>TYPE</u>	<u>COST</u>	<u>Muffin</u>	<u>Belgian ganache</u>	<u>Hazelnuts and chocolate tablets</u>	<u>TOTAL</u>
Egg	<u>WHOLESALE</u>	30.5	11.6	4	₹ 46.1
	<u>M.R.P.</u>	33.7	12.4	5	₹ 51.1
Eggless	<u>WHOLESALE</u>	31.4	11.6	4	₹ 47
	<u>M.R.P.</u>	35	12.4	5	₹ 52.4

KITKAT CUPCAKE



NO. OF PORTIONS:3

OVEN TEMPERATURES -

OTG - 180°C (lower rod only)

DECK OVEN- Upper temperature – 140°C, Lower temperature – 180°C

UNOX - 130°C, Fan speed – 1, Humidity – 0

ELEMENTS –

Chocolate cupcakes, Buttercream Frosting, Kitkat



FOR CHOCOLATE KITKAT CUPCAKE(EGG)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	(in grams)	(in cups)		
All Purpose flour or Maida	33 g	¼ cup	1	2
Caster Sugar	43 g	3 tbsp + ½ tsp	2.5	5
Baking soda	A pinch	A pinch	1	1
Natural Unsweetened Cocoa Powder	10 g	2 tbsp	4	4.5
Salt	A pinch	A pinch	1	1
Unsalted Butter (Softened)	33 g	1/8 cup	10	14
Egg	19 g		1.5	2.5
Vanilla essence	0.5 g	1/8 tsp	1	1
Kitkat	2-3 sticks		10	10
Milk	33 g	1/8 cup	2	2.5
TOTAL			34	43.5

KEY POINTS

Coat the chopped kitkat with flour.

METHOD

1. Preheat the oven to 180 C degrees (**OTG mode: Lower mode+ upper mode + fan**). In a large bowl, sift together the flour, cocoa powder, salt, baking soda, sugar, and mix.
2. Add the softened butter and mix until the butter is fully incorporated. Next, add milk and eggs in a bowl and whisk until well combined. Now add vanilla essence and mix.
3. Add wet ingredients to dry ingredients and mix well. Add in the chopped KitKat and mix until just combined.
4. Spoon the batter till 3/4th of the liner is filled. Bake your cupcakes in the preheated oven for 15-20 minutes at 180 C (**OTG mode-only lower rod**). Cool the cupcakes before frosting.



FOR CHOCOLATE KITKAT CUPCAKE(EGGLESS)			COSTING (in ₹)	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	(in grams)	(in cups)		
All Purpose flour or Maida	38 g	¼ cup + ½ tsp	1	1.5
Caster Sugar	38 g	3 tbsp	2	4
Natural Unsweetened Cocoa Powder	8 g	1/8 cup	3	3.5
Baking Soda	A pinch	A pinch	1	1
Salt	A Pinch	A pinch	1	1
Milk	42 g	1/8 cup + ½ tbsp	2.5	2.8
Oil	22 g	2 tbsp	2	2.5
Vanilla Essence	0.5 g	1/8 tsp	1	1
Vinegar	0.5 g	1/8 tsp	1	1
Kitkat	2-3 sticks		10	10
<u>TOTAL</u>			24.5	28.3

KEY POINTS

Coat the chopped kitkat with flour.

METHOD

1. Preheat the oven at 180 degrees. **(OTG Mode: Lower mode+ upper mode + fan).**
2. In a bowl combine all the liquid ingredients: oil, milk, vinegar, vanilla give a good mix.
3. Now one by one sift in your dry ingredients: flour, sugar, cocoa powder, salt, chopped Kitkat (flour coated) and baking soda.
4. Combine until a pourable batter is formed. Make sure that you don't over mix.
5. Divide the batter between the cupcake liners. Bake them at 180 degrees for 15-20 minutes **(OTG mode-only lower rod)** till a toothpick comes out clean.



FOR CHOCOLATE FROSTING			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	(in grams)	(in cups)		
Unsalted butter	113 g	1/3 cup + 1/8 cup	36	50
Icing sugar	50 g	½ cup	3	6.5
Vanilla essence	1.75 g	½ tsp	1	1
Milk	80 g	¼ cup + 1 tbsp	4.5	5
Kitkat	2	2pc	10	10
<u>TOTAL</u>			₹ 54.5	₹ 72.5

KEY POINTS

A time will come when you will see the butter and milk are getting separated but beat it for 10 mins it will automatically come together.

METHOD

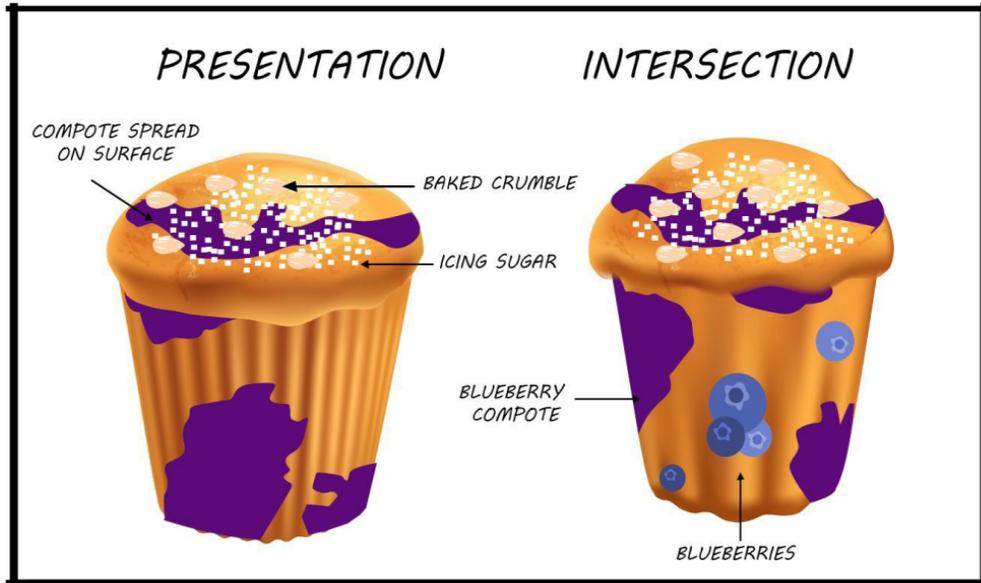
1. In a bowl mix together icing sugar, vanilla and milk till no lumps are left.
2. Once it is done start beating the butter till soft peaks and the start adding the milk mix to it. Beat it till it gets combined and becomes soft and fluffy. Fill the butter cream in a piping bag with round nozzle, pipe a big blob on the cupcake and garnish it with 4 to 5 chopped pieces of kitkat.



COST PER PORTION (in ₹)					
<u>TYPE</u>	<u>COST</u>	Cupcake	Frosting	Kitkat	<u>TOTAL</u>
Egg	<u>WHOLESALE</u>	11.3	14.5	5	₹ 30.8
	<u>M.R.P.</u>	14.15	24.16	5	₹ 43.66
Eggless	<u>WHOLESALE</u>	8.16	18.16	5	₹ 31.32
	<u>M.R.P.</u>	9.4	24.16	5	₹ 38.59

NOTE		
Shelf life of	Refrigerator	Freezer
1. Chocolate cupcake(egg)	1 week (in an air tight box)	1 Month
2. Chocolate cupcake (eggless)	1 week (in an air tight box)	1 Month
3. Cupcakes frosted with Buttercream	2-3 days	-
4. Buttercream frosting	1 week	2-3 weeks

LEMON BLUEBERRY MUFFINS



NO. OF PORTIONS: 6

OVEN TEMPERATURES -

OTG - 180°C (lower rod only)

DECK OVEN- Upper temperature – 140°C, Lower temperature – 180°C

UNOX - 130°C, Fan speed – 1, Humidity – 0

ELEMENTS-

blueberry compote, fresh blueberries and icing sugar

ALMOND CRUMBLE			COSTING (in ₹)	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	(In Grams)	(In Cups)		
All-Purpose flour Or Maida	45 g	1/3 cup	1.2	1.8
Almond flour or Grounded almonds	45 g	1/2 cup	37.8	54
Castor sugar	45 g	1/8 cup + 1 tbsp + ½ tbsp	2.6	5.4
Unsalted butter	30 g	1/8 Cup	9.6	13.5
Salt	6 g	1 Tsp	1	1
<u>TOTAL</u>			₹52.2	₹75.7



METHOD

1. In a mixer place all the ingredients together and blend them for a few seconds until a crumbled mix is ready.

NOTE

If the blended crumble mix looks soft and soggy, there is a chance that the butter present in has softened, in this case, simply freeze the crumble for a few minutes.

LEMON BLUEBERRY MUFFIN (EGG)			COSTING (in ₹)	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	(in Grams)	(in Cups)		
All Purpose flour or Cake Flour	95 g	½ cup + 1/8 cup + 1 tbsp	2.56	3.8
Caster Sugar (A)	40 g	1/8 cup + 1 tbsp	2.32	4.8
Caster Sugar (B)	40 g	1/8 cup + 1 tbsp	2.32	4.8
Unsalted Butter	100 g	1/3 cup + ½ tbsp + 1 tsp	32	45
Egg whites	60 g	¼ cup	4.6	6
Egg yolks	36 g	-	3	5
Baking powder	4.3	1 tsp	0.9	1
Cream of tarter	-	1/8 tsp	1	2
Lemon juice	10 g	½ tsp	1	1
Fresh blueberries	100 g	1 cup	260	260
Blueberry compote	-	3 tbsp	3	6
Vanilla essence	3.4 g	1 tsp	1	1
Icing sugar	For dusting	-	1	2
<u>TOTAL</u>			₹314.7	₹342.4

KEY POINTS

Fold in the blueberries carefully or else they will burst in the batter.



METHOD

- 1.** Preheat the oven at 180 c (**Upper Rod + Lower Rod with fan**). (**For the Meringue**) In a bowl beat the egg whites with cream of tartar until soft peaks are formed. Next add in the caster sugar (A) in 3-4 parts while continuously whisking the egg whites until a stable meringue is formed, in a new large bowl beat softened unsalted butter with the help of an electric hand beater.
- 2.** Until the butter becomes creamy and fluffy, now add in the caster sugar and combine it in the butter with a spatula. Add the egg yolk and mix it into the creamy butter sugar mix.
- 3.** Next add in the cake flour and baking powder with the help of a sieve. After a few minutes of mixing, you will have a super thick batter. We will now add in 1/2 of the meringue into the batter and combine it thoroughly.
- 4.** Next we will add the remaining meringue into the batter and very gently fold the batter to prevent loss of aeration provided by the meringue. Lastly we will add in the lemon juice, vanilla and fresh blueberries.
- 5.** Gently combine the batter, make sure not to be vigorous or else you can end up busting the blueberries (which will turn the batter blue).
- 6.** Divide the batter among 5-6 cavities of a cylindrical silicon making mould, first fill each cavity to with one scoop batter, followed by a spoon full of blueberry compote and then cover the compote with more batter, keeping in mind that you don't fill the mould above 3/4 level.
- 7.** Lastly place a few blueberries (or some compote) on the top and sprinkle some cold non baked crumble.
- 8.** Place the mould in a preheat oven at 180 c (**lower rod mode only**) for 20-25 minutes or until a toothpick inserted in the centre comes out clean. Lastly dust the muffins with some icing sugar.



LEMON BLUEBERRY MUFFIN (EGGLESS)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	(in grams)	(in cups)		
All Purpose flour or Cake Flour	120 g	½ cup + 1/3 cup + ½ tbsp	3.2	4.8
Caster Sugar	70 g	1/3 cup	4.6	8.4
Soft salted butter	85 g	1/3 cup	27.2	38.2
Curd	120 g	1/3 cup + 1 tbsp + 1 tsp + ¼ tsp	12	12
Baking powder	3.2 g	½ tsp + ¼ tsp	0.5	0.9
Baking soda	1.4 g	¼ tsp	0.1	0.5
Vanilla essence	3.5 g	1 tsp	1.2	1.4
Salt	0.75 g	1/8 tsp	1	1
Lemon juice	10 g	½ tsp	1	1
Blueberries	100 g	1 cup	260	260
Blueberry compote	-	3 tbsp	3	6
Icing sugar	For dusting	-	1	1
TOTAL			₹314.8	₹336.2

KEY POINTS

Fold in the blueberries carefully or else they will burst in the batter.

METHOD

1. Preheat the oven at 180 c (**Upper Rod + Lower Rod with fan**) In a large bowl cream together the softened butter and caster sugar with an electric hand beater until they turn pale and fluffy.
2. Next add in the curd and combine again with the help of a spatula. Using a sieve add in the flour, baking powder, baking soda and salt.
3. Mix the dry sifted ingredients into the creamy mixture until smooth batter is achieved.
4. Lastly add in the lemon juice, vanilla extract and fresh blueberries. Gently combine the batter, make sure not to be vigorous or else you can end up busting the blueberries (which will turn the batter blue).
5. Divide the batter among 5-6 cavities of a cylindrical silicon making mould, first fill each cavity to with one scoop batter, followed by a spoon full of blueberry compote and then cover the compote with more batter, keeping in mind that you don't fill the mould above 3/4 level.



6. Lastly place a few blueberries on the top and sprinkle some cold non baked crumble.
7. Place the mould in a preheat oven at 180 c (**lower rod mode only**) for 20-25 minutes) or until a toothpick inserted in the centre comes out clean. Lastly dust the muffins with some icing sugar.

NOTE		
Shelf life of	Refrigerator	Freezer
1. Blueberry muffins	2 to 3 weeks	-

COST PER PORTION

<u>TYPE</u>	<u>COST</u>	Muffin	crumble	<u>TOTAL</u>
Egg	<u>WHOLESALE</u>	₹52.45	₹8.7	₹61.1
	<u>M.R.P.</u>	₹57.06	₹12.61	₹69.67
Eggless	<u>WHOLESALE</u>	₹52.46	₹8.7	₹61.1
	<u>M.R.P.</u>	₹56.03	₹12.61	₹68.64



BASIC VANILLA CUPCAKE BASE

EXTRA RECIPE

NO. OF PORTIONS: 5

OVEN TEMPERATURES -

OTG - 180°C (lower rod only)

DECK OVEN- Upper temperature – 140°C, Lower temperature – 180°C

UNOX - 130°C, Fan speed – 1, Humidity – 0

<u>FOR VANILLA CUPCAKE (EGG)</u>			<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	<u>(In Grams)</u>	<u>(In Cups)</u>		
All Purpose Flour Or Maida	62 g	1/3+1/8 cup	2	3
Caster Sugar	62 g	¼ + ¾ tbsp	4	8
Salted Butter	62 g	¼ cup	19.84	27.90
Egg	50 g	-	4.5	6
Milk	¾ tbsp	12 ml	0.29	0.32
Baking powder	¼ tsp	1.07 g	1	1
Baking soda	¼ tsp	1.38 g	1	1
Vanilla essence	¼ tsp	0.87 g	1	1
<u>TOTAL</u>			₹ 32.79	₹ 48.22

KEY POINTS

Rub the butter into dry ingredients properly so that no lumps are left.



METHOD

1. Preheat the oven at 180°C (**OTG MODE: lower rod + upper rod + fan**). Line a cupcake tray with white liners.
2. In a bowl sieve flour, sugar, baking powder and baking soda. Add butter and mix till the butter is fully incorporated.
3. Now add egg, milk, vanilla essence and mix again to form the batter.
4. Divide the batter equally in the liners and bake at 180°C for 20 - 25 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean



VANILLA CUPCAKES (EGGLESS)

<u>FOR VANILLA CUPCAKE</u>			<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	<u>In grams</u>	<u>In cups</u>		
All Purpose Flour Or Maida	87 g	½ cup + 2 tbsp	2	4
Icing Sugar	50 g	½ cup	7	8
Melted Butter	48 g	3 tbsp	14	23
Buttermilk (milk +1/2 tsp vinegar)	131 g	½ cup	2	3
Corn flour	7 g	1 tbsp	0.6	0.8
Baking powder	2 g	½ tsp	1	1
Baking soda	0.8 g	1/8 tsp + a pinch	1	1
Vanilla essence	1.75 g	½ tsp	1	1
<u>TOTAL</u>			₹ 26	₹ 39

KEY POINTS

Make sure there are no lumps in the batter.

METHOD

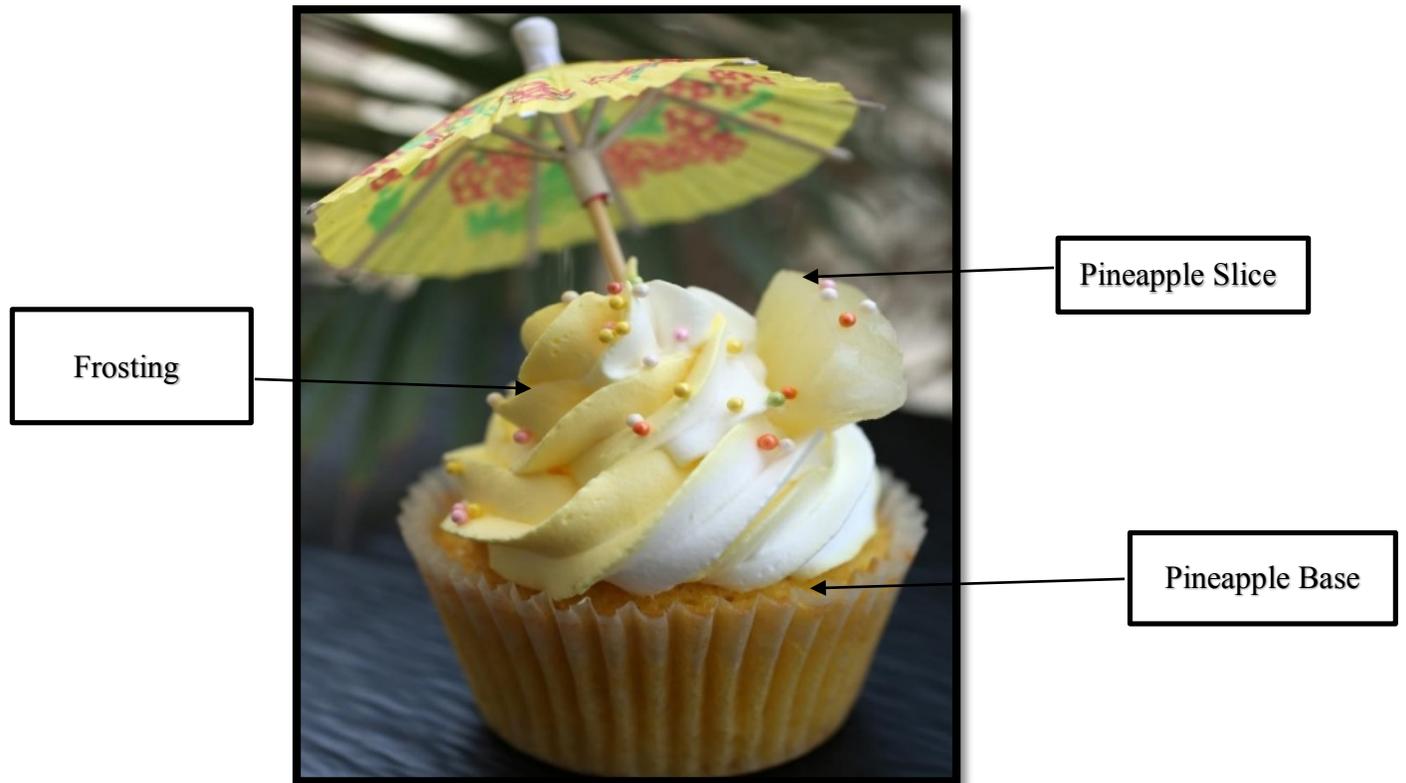
1. Preheat the oven at 180°C (**OTG MODE: lower rod + upper rod + fan**). Line a cupcake tray with white liners.
2. In a bowl sieve flour, corn flour, baking powder and baking soda. In another mix milk with vinegar and set aside for 10 min.
3. In a bowl beat melted butter and icing sugar. Add vanilla essence and mix.
4. Add flour mix and buttermilk in parts. One part of the flour mix, then one part of buttermilk and mix again.
5. Divide the batter equally in the liners and bake at 180°C for 20 - 25 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean



<u>TYPE</u>	<u>COST</u>	Cupcake	<u>TOTAL</u>
Egg	<u>WHOLESALE</u>	10.93	₹ 25.04
	<u>M.R.P.</u>	16.07	₹ 41.9
Eggless	<u>WHOLESALE</u>	8.6	₹ 22.71
	<u>M.R.P.</u>	13	₹ 38.83

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
Vanilla cupcake (egg)	1 week (in an air tight box)	1 month (in an air tight box)
Vanilla cupcake (eggless)	1 week (in an air tight box)	1 month (in an air tight box)

PINEAPPLE CUPCAKE



NO. OF PORTIONS: 4

OVEN TEMPERATURES -

OTG - 180°C (lower rod only)

DECK OVEN- Upper temperature – 140°C, Lower temperature – 180°C

UNOX - 130°C, Fan speed – 1, Humidity – 0

ELEMENTS-

Pineapple cupcake, whipped cream, fresh pineapples



FOR PINEAPPLE CUPCAKE(EGG)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	(in grams)	(in cups)		
All purpose flour or Maida	52 g	¼ cup + 1/8 cup	1.5	2
Baking powder	1.5 g	¼+ 1/8 tsp	1	1
Salt	A pinch	A pinch	0.5	0.5
Salted Butter (Softened)	65 g	¼ cup	20	29
Caster Sugar	52 g	¼ cup	3	6
Vanilla extract	0.5 g	¼ tsp	1	1
Eggs	38 g		3.5	3.5
Milk	16 g	1 tbsp	1	1.5
Chopped Pineapple	2-3 tbsp		10	10
Pineapple Essence	1-2 Drops	1-2 Drops	1	1
<u>TOTAL</u>			42.5	55.5

KEY POINTS

Do not use sour pineapple.

METHOD

1. Preheat the oven at 180 C (OTG **Mode: Lower mode+ upper mode + fan**). Sift flour, baking powder, and salt together.
2. Beat together butter and sugar until fluffy. Add vanilla essence, Pineapple essence and eggs and mix them well.
3. Add flour mixture alternating with milk. Mix until combined, Fold in the pineapple chunks.
4. Fill each liner to the ¾ level with batter
5. Bake them for 18-22 min (**180c Lower Rod Mode Only**). Cool the cupcakes before frosting. Frost them with whipped cream and top them with an umbrella and pineapple slice.



FOR PINEAPPLE CUPCAKE(EGGLESS)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	(in grams)	(in cups)		
All purpose flour or Maida	66 g	½ cup	1.7	2.5
Baking powder	3 g	½ tsp + ¼ tsp	1	1
Salt	A pinch	A pinch	1	1
Salted Butter (softened)	27 g	1 tbsp + ½ tbsp + ½ tsp	8.5	12
Icing sugar	52 g	½ cup	3	6
Water	22 g	1 tbsp + ½ tbsp.	1	1
Curd	40 g	1/8 cup + 1 tsp	4	4
Pineapple essence	1-2 Drops	1-2 Drops	1	1
Chopped Pineapple	2-3 Tbsp	2-3 Tbsp	10	10
TOTAL			31.2	38.5

KEY POINTS

Do not use sour pineapple.

METHOD

1. Preheat the oven at 180°C (OTG **Mode: Lower mode+ upper mode + fan**).
2. Sift flour, baking powder, and salt together. Beat together the butter and sugar together until fluffy.
3. Add pineapple essence and water until well combined. Add in the curd and mix well.
4. Mix the flour mixture and butter mixture together. Fold in the pineapple chunks.
5. Fill each liner to the ¾ level with batter.
6. Bake them for 18-22 min (**180c Lower Rod Mode Only**) till a toothpick comes out clean. Cool the cupcakes before frosting. Frost them with whipped cream and top them with pineapple chunk and umbrella.



FOR FROSTING		COSTING(in ₹)	
INGREDIENTS	QUANTITY	WHOLESALE	M.R.P.
Whipping cream	100 g	14	15
Yellow colour	2 – 3 drops	1	4
TOTAL		₹ 15	₹ 19

KEY POINTS

If the frosting seems torn, add a few drops of water to smooth it.

METHOD

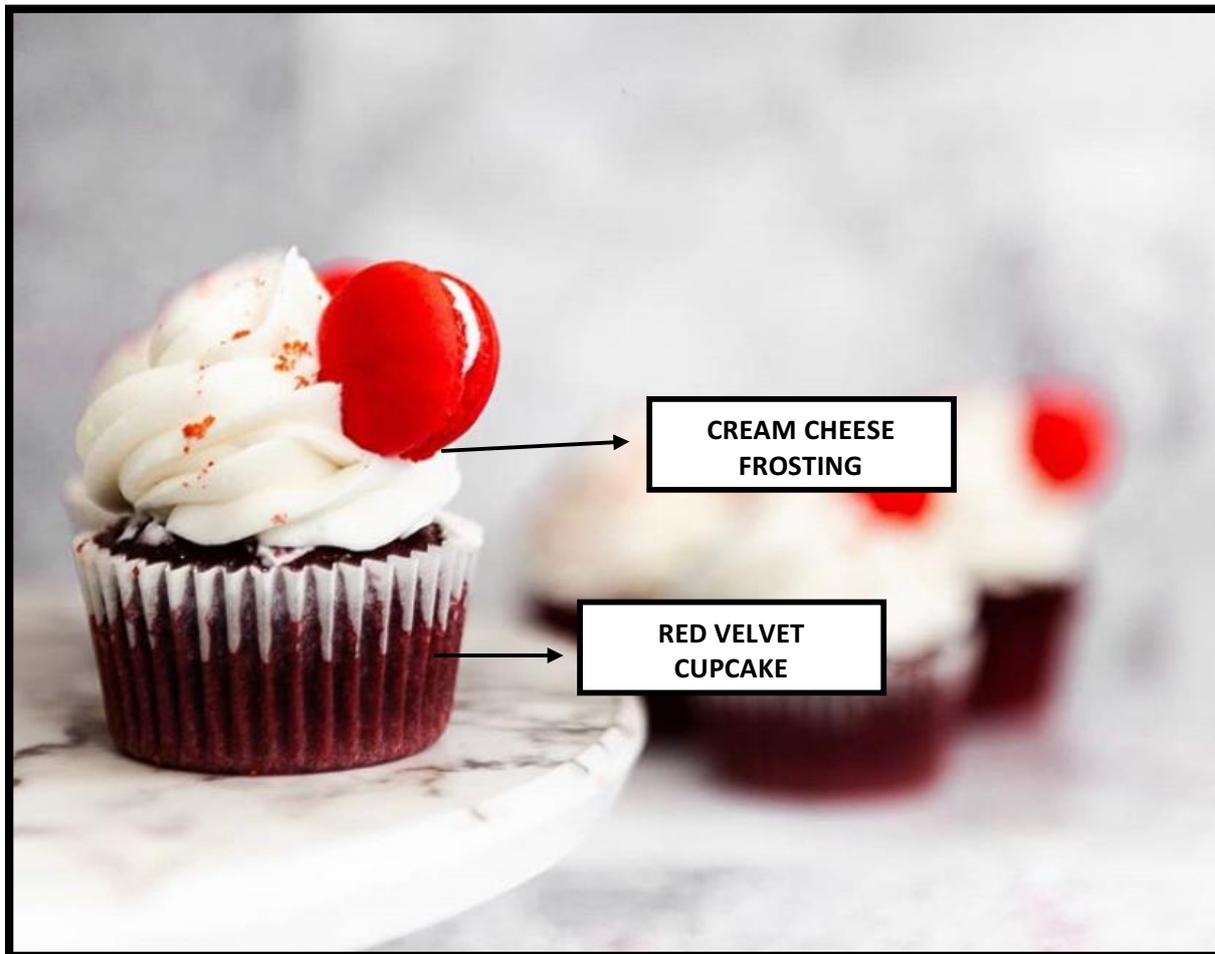
1. In a bowl beat whipping cream till light and fluffy.
2. Now divide the cream in 2 parts and add few drops of yellow colour in one part.
3. Fill the piping bag with both creams, alternating scoops. Pipe to give marble effect.

NOTE		
Shelf life of	Refrigerator	Freezer
1. Pineapple Cupcake (egg)	1 week (in an air tight box)	-
2. Pineapple cupcake (eggless)	1 week (in an air tight box)	-
3. Cupcakes frosted with whipped cream	2-3 days	-
4. Whipped cream	1 day	2 months

COST PER PORTION (in ₹)					
TYPE	COST	Cupcake	Frosting	Pineapple	TOTAL
Egg	WHOLESALE	10.62	3.75	3	₹ 17.37
	M.R.P.	13.87	4.75	3	₹ 21.62
Eggless	WHOLESALE	7.8	3.75	3	₹ 14.5
	M.R.P.	9.6	4.75	3	₹ 17.35



RED VELVET CUPCAKE



CREAM CHEESE
FROSTING

RED VELVET
CUPCAKE

NO. OF PORTIONS : 3

OVEN TEMPERATURES:-

OTG 180°C (lower rod only)

DECK OVEN Upper temperature – 140°C, Lower temperature – 180°C

UNOX 130°C, Fan speed – 1, Humidity – 0

ELEMENTS:-

Red Velvet Cupcake, Cream cheese frosting



FOR RED VELVET CUPCAKE (EGG)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	In grams	In cups		
All Purpose Flour or Maida	30 g	¼ cup	0.81	1.2
Caster Sugar	33 g	1/8 cup+1/2 tbsp	1.91	3.96
Salted Butter	34 g	1/8 cup	12.58	17.34
Egg	25 g		2.25	3
Buttermilk	8 g	½ tbsp	1	2
Natural Light coco powder	2 g	1 tsp + ¼ tsp	1	2
Baking powder	1.5 g	¼ tsp + 1/8 tsp	1	1
Baking soda	0.8 g	1/8 tsp + a pinch	1	1
Vinegar	1 g	¼ tsp + 1/8 tsp	1	2
Red food color	6 g	2 tsp	1	2
Vanilla essence	0.5 g	1/8 tsp	1	1
TOTAL			₹ 24.55	₹ 36.5

KEY POINT:

Don't add the baking soda in the dry ingredients, we will be adding it with vinegar for the fizz reaction. Make sure to use light coco or else dark coco can make the cupcakes maroon in color. Make buttermilk before starting the recipe.



METHOD

1. Preheat the oven at 180°C (**OTG MODE: lower rod + upper rod + fan**). Line a cupcake tray with white liners.
2. In a bowl sieve flour, sugar, baking powder and coco powder. Now rub in butter using fingertips until there are no lumps left. Add eggs & mix again.
3. In another bowl, mix red color, vanilla essence, buttermilk and add to the above mixture.
4. In a small bowl, add baking soda in the apple cider vinegar, a sudden reaction will happen. Add that reaction to the cupcake batter and mix again.
5. Divide the batter equally in the liners (fill only 3/4th level) and bake at 180°C for 15 - 20 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean.



FOR RED VELVET CUPCAKE (EGGLESS)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	In grams	In cups		
All Purpose Flour or Miada	50 g	1/3 cup+1/2 tbsp	1	2
Caster Sugar	50 g	¼ cup	3	6
Oil	24 g	2 tbsp	4	7
Corn flour	8 g	1 tbsp	0.5	1
Buttermilk	65 g	¼ cup	2	3
Natural Light cocoa powder	2 g	½ tbsp	0.5	0.8
Baking soda	1.38 g	¼ tsp	1	1
Vinegar	1.5 g	½ tsp	1	.1
Red food color	5 g	½ tbsp	1	1
Vanilla Essence	1.75 g	½ tsp	1	1
TOTAL			₹ 14.5	₹ 23.8

KEY POINT:

Do not add all wet ingredients at once, as it can lead to lumps formation. Make sure to use light coco or else dark coco can make the cupcakes maroon in color. We used apple cider vinegar for this recipe

METHOD

1. Preheat the oven at 180°C (**OTG MODE: lower rod + upper rod + fan**). Line a cupcake tray with white liners.
2. In a bowl sieve flour, corn flour, baking soda, cocoa powder and sugar.
3. In another bowl mix vinegar, vanilla essence, red color oil & buttermilk.
4. Add wet ingredients gradually in the dry ingredients and mix to form a batter.
5. Divide the batter equally in the liners (fill only 3/4th level) and bake at 180°C for 15 - 20 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean.



<u>FOR CREAM CHEESE FROSTING</u>			<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	<u>In grams</u>	<u>In cups</u>		
Unsalted butter	18 g	1 tbsp+1/2 tsp	3	8
Cream cheese	70 g	½ cup	45	78
Icing sugar	60 g	½ cup+1 tbsp	3	5
Whipping cream	50 g	3 tbsp+1/2 tbsp	7	8
Vanilla essence	½ tsp	1.75 g	1	1
<u>TOTAL</u>			₹ 59	₹ 100

KEY POINT:

Always sift icing sugar when making frosting, to avoid any lumps. Make sure not to over whip, or else the cream cheese will split

METHOD

1. In a bowl beat unsalted butter with a beater till creamy and light. Add cream cheese, vanilla essence and beat again.
2. Add icing sugar in batches and beat. Lastly, fold in the whipped cream

ASSEMBLY

1. Once the cupcake cools down, pipe cream cheese frosting on the top using 1M nozzle.



NOTE		
Shelf life of	Refrigerator	Freezer
Red velvet cupcake (egg)	1 week (in an air tight box)	1 month (in an air tight box)
Red velvet cupcake (eggless)	1 week (in an air tight box)	1 month (in an air tight box)
Frosted cupcake	2 – 3 days (in air tight box)	-
Cream cheese frosting	3 – 4 days (in air tight box)	-

COST PER PORTION

<u>TYPE</u>	<u>COST</u>	CUPCAKE	CREAM CHEESE FROSTING	<u>TOTAL</u>
Egg	<u>WHOLESALE</u>	8.18	19.67	₹ 27.85
	<u>M.R.P.</u>	12.16	33.33	₹ 45.49
Eggless	<u>WHOLESALE</u>	4.83	19.67	₹ 24.5
	<u>M.R.P.</u>	7.93	33.33	₹ 41.26

VERY BERRY CUPCAKES



NO. OF PORTIONS: - 3

OVEN TEMPERATURES: -

OTG 180°C (lower rod only)

DECK OVEN Upper temperature – 140°C, Lower temperature – 180°C

UNOX 130°C, Fan speed – 1, Humidity – 0

ELEMENTS: -

Very Berry cupcakes, Whipped cream, Fresh blueberries, Mint Leaf



FOR VERY BERRY CUPCAKE (EGG)			COSTING (in ₹)	
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.
	In grams	In cups		
All purpose flour/ Maida	50 g	1/3 cup+1/2 tbsp	1	2
Caster Sugar	50 g	¼ cup	3	6
Salted Butter (melted)	50 g	1/8 cup+1 tbsp	16	22.5
Egg	50 g		4.5	6
Baking powder	0.5 g	1/8 tsp	1	1
Blueberry compote	5 g	1 tsp	1	2
Strawberry compote	5 g	1 tsp	1	2
Cherry compote	5 g	1 tsp	1	2
Vanilla essence	0.8 g	¼ tsp	1	1
TOTAL			₹ 29.5	₹ 44.5

KEY POINT

Butter should be melted but not too hot as that can cook the eggs present in the batter.

METHOD

1. Preheat the oven at 180°C (**OTG MODE: lower rod + upper rod + fan**). Line a cupcake tray with white liners.
2. In a bowl sieve flour, baking powder and sugar. In another bowl mix melted butter, eggs, compotes and vanilla essence.
3. Add wet ingredients gradually in the dry ingredients and mix to form a batter.
4. Divide the batter equally in the liners (fill only 3/4th level) and bake at 180°C for 15 - 20 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean.



<u>FOR VERY BERRY CUPCAKE (EGGLESS)</u>			<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	<u>In grams</u>	<u>In cups</u>		
All purpose Flour/ Maida	37 g	¼ cup+1/2 tbsp	1	1.48
Caster sugar	36 g	3 tbsp	2.08	4.32
Oil	23 g	1/8 cup	2.32	2.66
Baking soda	0.7 g	1/8 tsp	1	1
Baking powder	1.2 g	¼ tsp + a pinch	1	1
Corn flour	3.5 g	½ tbsp	0.5	1.8
Curd	60 g	3 tbsp+ ½ tbsp	7.5	7.5
Salt	0.75 g	1/8 tsp	1	1
Cherry compote	5 g	1 tsp	1	2
Blueberry compote	5 g	1 tsp	1	2
Strawberry compote	5 g	1 tsp	1	2
Vanilla essence	0.8 g	¼ tsp	1	1
<u>TOTAL</u>			₹ 20.4	₹ 27.76

KEY POINT

Make sure the curd mixture is frothy, before adding it to the dry ingredients.

METHOD

1. Preheat the oven at 180°C (**OTG MODE: lower rod + upper rod + fan**). Line a cupcake tray with white liners.
2. In a bowl, sieve flour, salt, corn flour & keep aside.
3. In another bowl, mix together curd & sugar well incorporated. Then add baking soda, baking powder to it, give a good mix & wait for the reaction.
4. Now add oil, vanilla essence, all the compotes to the curd mixture & mix.
5. Add wet ingredients into the dry ones & form a batter.
6. Divide the batter equally in the liners (fill only 3/4th level) and bake at 180°C for 20 - 25 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean.



<u>FOR FROSTING</u>			<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	<u>In grams</u>	<u>In cups</u>		
Whipping cream	100 g	½ cup	14	15
Fuchsia color	2 – 3 drops	2 – 3 drops	1	4
Burgundy color	2 – 3 drops	2 – 3 drops	1	4
<u>TOTAL</u>			₹ 16	₹ 23

KEY POINT

If the frosting seems torn, add a few drops of water to smooth it.

METHOD

In a bowl beat whipping cream till light and fluffy. Now add few drops of fuchsia and burgundy wine gel color and mix well.

<u>FOR GARNISH</u>		<u>COSTING (in ₹)</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Blueberries	3 pieces	9.6	9.6
Mint leaves	3 pieces	1	1



ASSEMBLY

1. Once the cupcakes cool down, pipe whipping cream on the top using 1M nozzle.
2. Garnish with blueberry & mint leaf on the top.

NOTE

<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
Very berry cupcake (egg)	1 week (in an air tight box)	1 month (in an air tight box)
Very berry cupcake (eggless)	1 week (in an air tight box)	1 month (in an air tight box)
Frosted cupcake	1 – 2 days (in air tight box)	-
Whipped cream	2 – 3 days (in air tight box)	-

COST PER PORTION (in ₹)

<u>TYPE</u>	<u>COST</u>	Cupcake	Frosting	Blueberry	Mint leaf	<u>TOTAL</u>
Egg	<u>WHOLESALE</u>	9.83	5.34	3.2	1	₹ 19.37
	<u>M.R.P.</u>	14.83	7.67	3.2	1	₹ 26.7
Eggless	<u>WHOLESALE</u>	6.8	5.34	3.2	1	₹ 16.34
	<u>M.R.P.</u>	9.24	7.67	3.2	1	₹ 21.11