



## OREO CUPCAKE



<u>FOR OREO CUPCAKE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 6</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	85 g	½ + 1/8 cup	2.3	3.5	
Baking powder	3 g	½ + ¼ tsp	1	1	
Baking soda	-	¼ tsp	0.5	0.5	
Natural Cocoa powder	10 g	2 tbsp	4	4.5	
Salt	-	1/8 tsp	0.5	0.5	
Caster sugar	70 g	1/3 cup	4	8.4	
Butter	40 g	2+1/2 tbsp	12.8	18	
Curd	50 g	3 tbsp	5	5	
Oreo	3 whole biscuits	-	9	9	
Milk	75 ml	¼ cup + ½ tbsp	4	5	



Vanilla essence	1 g	¼ tsp	0.5	0.5	
<b>TOTAL</b>			<b>₹ 43.6</b>	<b>₹ 55.9</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b> <ol style="list-style-type: none"> <li>1. Preheat the oven at 180°C (<b>OTG MODE: lower rod + upper rod + fan</b>). Line a cupcake tray with cupcake liners.</li> <li>2. In a bowl, take milk and butter together and microwave until the butter melts.</li> <li>3. In another bowl, take curd, vanilla essence and sugar. Whisk it for a while.</li> <li>4. Combine the milk mixture and the curd mixture.</li> <li>5. Sift and add all dry ingredients into the wet ingredients.</li> <li>6. Lastly add crushed oreo biscuit pieces into the batter.</li> <li>7. Fill the batter into the liners (50-52 g per liner) and bake at 180°C for 15-18 minutes (<b>OTG MODE: lower rod only</b>) or until a toothpick inserted comes out clean.</li> </ol>					Make sure no lumps are there in the batter.
					<b>OVEN TEMPERATURES</b>
					<b>OTG</b> 180°C (lower rod only)  <b>DECK OVEN</b> Upper temperature – 140°C Lower temperature – 180°C  <b>UNOX</b> 130°C, Fan speed – 1, Humidity – 0

<b>FOR OREO CUPCAKE (EGG)</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 4</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	
	<b>In grams</b>	<b>In cups</b>			
All purpose flour	85 g	½ + 1/8 cup	2.3	3.5	
Baking powder	3 g	½ + ¼ tsp	1	1	
Baking soda	-	¼ tsp	0.5	0.5	
Natural Cocoa powder	10 g	2 tbsp	4	4.5	
Salt	-	1/8 tsp	0.5	0.5	



Caster sugar	70 g	1/3 cup	4	8.4	
Egg	1 no.	-	5.5	6	
Butter	40 g	2+1/2 tbsp	12.8	18	
Oreo	3 whole biscuits	-	9	9	
Milk	75 ml	¼ cup + ½ tbsp	4	5	
Vanilla essence	1 g	¼ tsp	0.5	0.5	
<b><u>TOTAL</u></b>			<b>₹ 44.1</b>	<b>₹56.9</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. Preheat the oven at 180°C (<b>OTG MODE: lower rod + upper rod + fan</b>). Line a cupcake tray with cupcake liners.</li> <li>2. In a bowl, take milk and butter together and microwave until the butter melts.</li> <li>3. In another bowl, take egg, vanilla essence and sugar. Whisk it for a while.</li> <li>4. Combine the milk mixture and the egg mixture.</li> <li>5. Sift and add all dry ingredients into the wet ingredients.</li> <li>6. Lastly add crushed oreo biscuit pieces into the batter.</li> <li>7. Fill the batter into the liners (50-52 g per liner) and bake at 180°C for 15-18 minutes (<b>OTG MODE: lower rod only</b>) or until a toothpick inserted comes out clean.</li> </ol>					Make sure no lumps are there in the batter.
					<b><u>OVEN TEMPERATURES</u></b>
					<b>OTG</b> 180°C (lower rod only)  <b>DECK OVEN</b> Upper temperature – 140°C Lower temperature – 180°C  <b>UNOX</b> 130°C, Fan speed – 1, Humidity – 0



<u>FOR BUTTER CREAM</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>
	In grams	In cups		
Unsalted butter	100 g		32	45
Oreo powder	20 g		6	6
Icing sugar	140 g		8.4	18.2
<u>TOTAL</u>			₹ 46.4	₹ 69.2
<u>METHOD</u>				<u>INSTRUCTIONS</u>
<ol style="list-style-type: none"> <li>1. In a bowl, beat butter until pale.</li> <li>2. Gradually add sifted icing sugar in batches.</li> <li>3. After sugar, mix in the oreo powder.</li> </ol>				



### ASSEMBLY

1. Transfer the frosting in a piping bag fitted with 1M nozzle.
2. Take a cupcake base and pipe the frosting in a swirl motion going up and forming a peak.
3. Garnish with whole oreo biscuit.

### NOTE

<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
cupcake	1 week (in an air tight box)	1 month (in an air tight box)
Frosted cupcake	3 – 4 days (in air tight box)	-
Frosting	1 week (in air tight box)	1 month (air tight box)

### COST PER PORTION (in ₹) EGG

<u>COST</u>	Cupcake	Frosting	Garnish	<u>TOTAL</u>
<u>WHOLESALE</u>	7.3	7.7	3	₹ 18
<u>M.R.P.</u>	9.4	11.5	3	₹ 23.9

### COST PER PORTION (in ₹) EGGLESS

<u>COST</u>	Cupcake	Frosting	Garnish	<u>TOTAL</u>
<u>WHOLESALE</u>	7.2	7.7	3	₹ 17.9
<u>M.R.P.</u>	9.3	11.5	3	₹ 23.8