



x



BLACKFOREST CUPCAKE RECIPE CARD





BLACK FOREST CUPCAKE

<u>FOR BLACK FOREST CUPCAKE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>In grams</u>	<u>In cups</u>			
All purpose flour	45 g	1/3 cup	1.2	2	Sponge
Castor sugar	65 g	¼ cup + 1 tbsp	3.7	7.8	Frosting
Dutch processed cocoa powder	15 g	¼ cup	18	49.5	
Baking soda	0.5 g	1/8 tsp	1	1	Chocolate shreds
Baking powder	1 g	¼ tsp	1	1	
Salt	0.5 g	A pinch	1	1	Cherry
Buttermilk (¼ tsp lemon juice added to milk)	30 g	1/8 cup	1.7	2	
Oil	45 g	3 tbsp + ½ tbsp. + 1 tsp	4.5	5.2	
Curd	62 g	3 tbsp + ½ tbsp.	4	4	
Vanilla essence	0.8 g	¼ tsp	1	1	
<u>TOTAL</u>			₹ 37.1	₹ 74.5	<u>INSTRUCTIONS</u>
<u>METHOD</u>					
1. Preheat the oven at 180°C (OTG MODE: lower rod + upper rod + fan). Line a muffin tray with liners.					





<ol style="list-style-type: none"> 2. Prepare buttermilk. Add ¼ tsp lemon juice to milk and keep aside. 3. In another bowl, sieve all purpose flour, castor sugar, dutch processed cocoa powder, baking powder, baking soda and combine. 4. Now add oil in dry ingredients and mix well. 5. Then add buttermilk and combine. Lastly add curd and vanilla essence and form a batter. 6. Divide the batter equally in the liners and bake at 180°C for 15 – 20 minutes (OTG MODE: lower rod only) or until a toothpick inserted comes out clean. 	<u>OVEN TEMPERATURES</u>
	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 FROSTING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</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	75 g	¾ cup	34	36	
Fresh cream	75 g	¼ cup	13.5	14.5	
Whipping cream	250 g	1 cup	36	52.5	
<u>TOTAL</u>			₹ 83.5	₹ 103	
<u>METHOD</u>					<u>INSTRUCTIONS</u>
<ol style="list-style-type: none"> 1. Heat the cream 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 the cream over the chopped chocolate or melted chocolate. Allow the mixture to stand, undisturbed, for a minute or two. And then mix it properly. 					





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| <ol style="list-style-type: none">In another bowl, whip whipping cream till soft peaks.Start adding chocolate ganache to the whipping cream and whip till stiff peaks. | |
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NOTE		
Shelf life of	Refrigerator	Freezer
Black forest cupcake	1 week (in an air tight box)	1 month (in an air tight box)
Frosted cupcake	3 – 4 days (in air tight box)	-

