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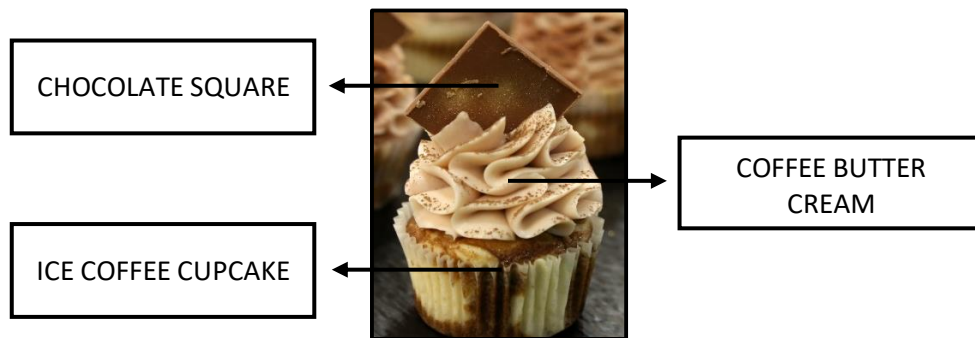
RECIPE CARD

ICED COFFEE CUPCAKE





ICE COFFEE CUPCAKE (EGG)



<u>FOR ICE COFFEE CUPCAKE (EGG)</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>ELEMENTS</u>
	<u>IN GMS</u>	<u>IN CUPS</u>			
Flour	108 g	½ Cup + ¼ Cup + ½ Tbsp	2.9	4.32	
Sugar	66 g	¼ Cup + 1 Tbsp	3.82	7.92	Ice coffee cupcake
Butter	32 g	1/8 Cup	11.84	16.32	
Egg	26 g	-	2.34	3.12	
Oil	32 g	2 Tbsp + ½ Tbsp	3.22	3.7	Coffee buttercream frosting
Milk (A)	24 g	1 Tbsp + ½ Tbsp	1.1	1.1	
Milk (B)	70 g	¼ Cup + 1 Tsp	3.22	3.22	
Condensed milk	-	1 Tsp + ½ Tsp	2	2	Condensed milk center filling
Sour cream	9 g	1 Tsp + ½ Tsp	2	2	
Baking powder	3 g	½ Tsp + ¼ Tsp	2	2	
Coffee	2 g	½ Tsp + ¼ Tsp	2	2	Chocolate square Gold leaf
Salt	A pinch	1/8 Tsp	2	2	
Vanilla essence	2 g	½ Tsp	2	2	
<u>TOTAL</u>			₹ 40.44	₹ 51.7	<u>INSTRUCTIONS</u>
					Divide the batter in two parts add coffee in one and keep the other one simple.



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 mix milk (A) and coffee powder and microwave for a few seconds.
3. In another bowl sieve flour, sugar, baking powder and salt. Add butter and beat using electric beater until it is crumbly.
4. Add eggs, oil, milk (B), condensed milk, sour cream, and vanilla essence and beat again to form a batter.
5. Take 1/4th of the batter in another bowl and add coffee mixture. Take out in a piping bag & the remaining vanilla batter in another piping bag.
6. Now pour the coffee batter on the sides of the cupcake liners and then add vanilla batter to give marble effect.
7. Bake at 180°C for 20 - 25 minutes (**OTG MODE: lower rod only**) or until a toothpick inserted comes out clean.

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



ICE COFFEE CUPCAKE (EGGLESS)

FOR ICE COFFEE CUPCAKE (EGGLESS)			COSTING (in ₹)		NO. OF PORTIONS: 6
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS
	IN GMS	IN CUPS			
Flour	132 g	½ Cup + 1/3 Cup + 1/8 Cup	2	6	Ice coffee cupcake
Icing Sugar	104 g	-	6	10	
Butter	54 g	1/8 cup + 1 Tbsp + 1 Tsp	16	26	Coffee buttercream frosting
Curd	80 g	¼ Cup + ½ Tbsp	8	8	
Water (A)	44 g	1/8 Cup + 1 Tbsp + ¼ Tsp	2	2	Condensed milk center filling
Baking powder	6.45	1 tsp + ½ tsp	2	2	
Salt	A pinch	1/8 Tsp	2	2	Chocolate square
Coffee	2 tsp	½ Tsp + ¼ Tsp	2	2	
Water (B)	10 g	½ Tbsp + ½ tsp	2	2	Gold leaf
Vanilla essence	3 g	1 Tsp	2	2	
TOTAL			₹ 40.68	₹ 59.28	INSTRUCTIONS
<p>METHOD</p> <ol style="list-style-type: none"> Preheat the oven at 180°C (OTG MODE: lower rod + upper rod + fan). Line a cupcake tray with white liners. In a bowl warm water (B) and mix coffee in it, keep aside to let the flavor infuse. In another bowl beat butter and icing sugar till light and creamy. Now sift in flour, baking powder, salt & mix. At last add curd, water (A), vanilla essence & mix to form a batter. Take 1/4th of the batter in another bowl and add coffee mixture. Take out in a piping bag & the remaining vanilla batter in another piping bag. Now pour the coffee batter on the sides of the cupcake liners and then add vanilla batter to give marble effect. Bake at 180°C for 20 - 25 minutes (OTG MODE: lower rod only) or until a toothpick inserted comes out clean. 					Pipe the two batters carefully to get proper marble effect.
					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
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FOR BUTTER CREAM			COSTING (in ₹)		NO. OF PORTIONS: 6
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	IN GMS	IN CUPS			
Unsalted butter	226 g	½ Cup + 1/3 Cup + ½ Tbsp	72	100	
Icing sugar	100 g	-	6	10	
Milk	80 g	¼ Cup + 1 Tbsp	1.92	3.2	
Vanilla essence	3 g	1 Tsp	2	2	
Coffee essence	4-5 drops	-	2	4	
TOTAL			₹ 83.92	₹ 119.2	INSTRUCTIONS
METHOD <ol style="list-style-type: none"> 1. In a bowl mix together icing sugar and milk so that the sugar dissolves properly in the milk and there are no lumps left. 2. In another bowl with a beater, beat unsalted butter till fluffy. Now start adding milk mixture in parts and start beating with the beater till the milk is fully incorporated in the butter. 3. Now divide the butter cream in two bowls, one light & the other dark. 					At first, we will see that the butter is getting separated as we are adding milk mixture but it will be smooth after 5 minutes.



FOR CENTRE FILLING & GARNISH		COSTING (in ₹)		NO. OF PORTIONS: 6
INGREDIENTS	QUANTITY	WHOLESALE	M.R.P.	
Condensed milk	50 g	14	16	
Milk chocolate square	10 g	2.1	2.5	
Gold leaf	Accordingly	10	10	

ASSEMBLY
<ol style="list-style-type: none"> Once the cupcake cools down take an apple corer and scoop some portion of the cupcake. Fill the cavity with condensed milk. Fill both the shades of buttercream in piping bag fitted with ruffle nozzle. Pipe buttercream on the top & garnish with chocolate square & gold leaf.

NOTE		
Shelf life of	Refrigerator	Freezer
Ice coffee cupcake (egg)	1 week (in an air tight box)	1 month (in an air tight box)
Ice coffee cupcake (eggless)	1 week (in an air tight box)	1 month (in an air tight box)
Frosted cupcake	3 – 4 days (in air tight box)	-
Buttercream	1 week (in air tight box)	1 month (air tight box)

COST PER PORTION (in ₹)							
TYPE	COST	Cupcake	Condensed milk	Buttercream	Gold leaf	Chocolate square	TOTAL
Egg	<u>WHOLESALE</u>	6.74	2.34	13.34	3.34	0.35	₹ 26.11
	<u>M.R.P.</u>	8.61	2.67	19	3.34	0.41	₹ 34.03
Eggless	<u>WHOLESALE</u>	6.67	2.34	13.34	3.34	0.35	₹ 26.04
	<u>M.R.P.</u>	9.67	2.67	19	3.34	0.41	₹ 35.09