



x



ORANGE CUPCAKE RECIPE





ORANGE CUPCAKE



<u>FOR ORANGE CUPCAKE</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 4</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	50 g	1/3 cup + 1 tbsp	1.3	2	
Baking soda	0.6 g	1/8 tsp	1	1	
Baking powder	1 g	¼ tsp	1	1	
Salt	0.7 g	1/8 tsp	1	1	
Castor sugar	45 g	3 tbsp + ½ tbsp.	2.6	5.4	
Curd	40 g	1/8 cup + 1 tsp	4	4	
Orange juice	30 g	2 tbsp	3	3	
Orange zest	2 g	1 tsp	2	2	
Unsalted butter (melted)	25 g	1 + ½ tbsp	8	11.2	
<u>TOTAL</u>			₹ 23.9	₹ 30.6	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG MODE: lower rod + upper rod + fan). Line a cupcake tray with brown liners. 2. In a bowl, sift together flour, baking powder, baking soda and salt. 					Melted butter should not be hot.
					<u>OVEN TEMPERATURES</u>



<ol style="list-style-type: none"> 3. In another bowl, add curd and sugar and mix well. 4. Then add orange juice, orange zest and melted butter to curd-sugar mixture. 5. Add wet ingredients gradually in the dry ingredients and mix to 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. 	<p>OTG 180°C (lower rod only) DECK OVEN Upper temperature – 140°C Lower temperature – 180°C UNOX 130°C, Fan speed – 1, Humidity – 0</p>
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<u>FOR FROSTING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 4</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	30 g	2 tbsp	9.6	13.5	
Cream cheese	56 g	½ cup	35.28	63	
Icing sugar	120 g	1 cup	7.2	15.12	
Vanilla essence	1 ml	¼ tsp	0.5	0.5	
Orange zest (decoration)	1 orange		5	5	
<u>TOTAL</u>			₹57.58	₹ 82	<u>INSTRUCTIONS</u>
<p><u>METHOD</u></p> <ol style="list-style-type: none"> 1. In a bowl start beating unsalted butter and cream cheese until fluffy. 2. Gradually add sifted icing sugar in 3 batches. 3. Now add vanilla essence and mix. 					

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> 1. Transfer the frosting in a piping bag fitted with a small open star nozzle. 2. Take the cupcake base and pipe small rosettes all over the top 3. Garnish with orange zest.

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
Orange 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)



<u>COST PER PORTION (in ₹)</u>			
<u>COST</u>	Cupcake base	Frosting	<u>TOTAL</u>
<u>WHOLESALE</u>	6	7.65	₹ 13.65
<u>M.R.P.</u>	14.39	20.5	₹ 34.89