

Truffle Nation's

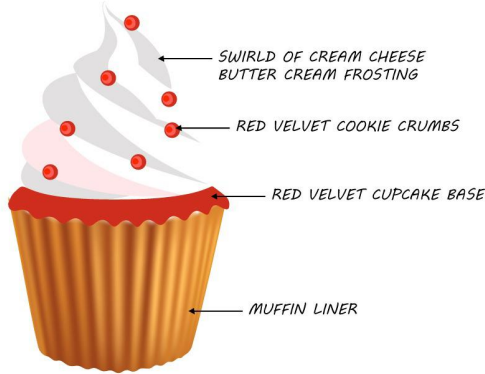
RED VELVET CUPCAKE

Egg and Eggless Recipe



RED VELVET CUPCAKE(EGG)

PRESENTATION



<u>FOR RED VELVET CUPCAKE (EGG)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u> 7- 8
<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	60 Gm	1/3 Cup + 1/8 Cup	1.6	2.4	Red velvet cupcake
Sugar	66 Gm	1/3 Cup	3.8	7.9	Cream cheese frosting
Butter	65 Gm	¼ Cup	20.8	29.2	Red velvet cookie crumbs
Egg	45 Gm	1	4.6	6	
Buttermilk	15 Gm	1 Tbsp	1	1	
Light cocoa powder	5 Gm	1 Tbsp	2	2.25	
Baking powder	3.2 Gm	½ Tsp + ¼ Tsp	0.51	0.96	
Baking soda	2.7 Gm	¼ Tsp + 1/8 Tsp	0.9	1.1	
(Apple cider preferred) Vinega	2.4 Gm	½ Tsp + ¼ Tsp	0.4	0.6	
Red food color	13 Gm	1 Tbsp	1	1	
Vanilla essence	3.5 Gm	1 Tsp	1.2	1.4	
<u>TOTAL</u>			₹ 37.81	₹ 53.81	<u>INSTRUCTIONS</u>



<p>METHOD</p> <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 white liners. 2. In a bowl sieve flour (we have added our baking powder in the flour as it saves time during bulk baking), sugar, 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 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 20 - 25 minutes (OTG MODE: lower rod only) or until a toothpick inserted comes out clean. 	<p>Don't add the baking soda in the dry ingredients; we will be adding it with vinegar for the fizz reaction.</p>
	<p>OVEN TEMPERATURES</p>
	<p>OTG 180°C (upper rod + lower rod +fan) DECK OVEN Upper temperature – 180°C Lower temperature – 180°C UNOX 160°C, Fan speed – 1, Humidity – 0</p>

RED VELVET CUPCAKE (EGGLESS)

<u>FOR RED VELVET CUPCAKE (EGGLESS)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u> 6-7
<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	100 Gm	½ Cup + ¼ Cup	2.7	4	Red velvet cupcake
Sugar	100Gm	1/3 Cup + 1/8 Cup + 1 Tsp	5.8	12	
Oil	48 Gm	4 Tbsp	4.8	5.5	Red velvet cookie crumbs
Corn flour	16 Gm	1/8 Cup + 1 Tsp	0.9	4.8	
Buttermilk	131 Gm	½ Cup	1	1	
Light cocoa powder	4 Gm	1 Tbsp	1.6	1.8	
Baking soda	2.75 Gm	½ Tsp	0.4	0.8	
Vinegar	3.2 Gm	1 Tsp	0.6	0.8	
Red food color	13 Gm	1 Tbsp	1	1	
Vanilla essence	3.5 Gm	1 Tsp	1.2	1.4	



<u>TOTAL</u>	₹ 20	₹ 33.1	<u>INSTRUCTIONS</u>
<p><u>METHOD</u></p> <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 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 20 - 25 minutes (OTG MODE: lower rod only) or until a toothpick inserted comes out clean. 			Do not add all wet ingredients at once, as it can lead to lumps formation.
			<u>OVEN TEMPERATURES</u>
			<p style="text-align: center;">OTG</p> 180°C (upper rod + lower rod +fan) DECK OVEN Upper temperature – 180°C Lower temperature – 180°C <p style="text-align: center;">UNOX</p> 160°C, Fan speed – 1, Humidity – 0

CREAM CHEESE BUTTERCREAM

<u>CREAM CHEESE BUTTERCREAM</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u> 6-7
<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>			
Unsalted butter	200 Gm	½ Cup + 1 Tbsp+ 1 Tsp	64	90	
Cream cheese	150 Gm	-	94.5	168.7	
Icing sugar	100 Gm	-	6	12.6	
Vanilla essence	1 Tsp		1	1	
<u>TOTAL</u>			₹ 165.5	₹ 272.3	<u>INSTRUCTIONS</u>
<p><u>METHOD</u></p> <ol style="list-style-type: none"> 1. In a large bowl beat the softened unsalted butter with an electric hand beater for a few minutes or until it becomes creamy and fluffy, 					Always sift icing sugar when making frosting, to avoid any lumps.



now add in the cream cheese and beat again with the beater until they both get nicely incorporated.

- Do not over beat or else the butter cream will split. Now add in the sifted icing sugar in 2-3 parts, mixing the buttercream after each addition.
- Lastly we will add in some vanilla extract and give a final mix. Transfer the prepared butter cream in a piping bag attached with 1 m Nozzle.

FOR RED VELVET COOKIE (EGGLESS) for making decorative crumb

<u>FOR RED VELVET COOKIE (EGGLESS)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:</u> 3
<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	80 Gm	1/3 Cup + 1/4 Cup	2.3	3.5	
Light coco powder	1/4 Tsp		0.2	0.3	
Baking soda	1/4 Tsp		0.2	0.4	
Unsalted butter	15 Gm	1 tbsp	7	11.5	
Sugar	20 Gm	1 tbsp + 1/2 tbsp	1.1	2.4	
Brown sugar	20 Gm	1 tbsp + 1/2 tbsp	1.5	3.5	
Egg replacement (powder 10 Gm+ water 15 Gm) or 25 gm egg	12 Gm		-	-	
Vanilla essence	1/4 Tsp		0.3	0.4	
Vinegar	1/4 Tsp		0.2	0.3	
Red colour	1 Tsp		1	1	
<u>TOTAL</u>			₹ 13.8	₹ 23.3	<u>INSTRUCTIONS</u>
<u>METHOD</u>					Make sure your cookie is crisp enough to grind and form powder. <u>OVEN TEMPERATURES</u>
<ol style="list-style-type: none"> Preheat the oven at 180°C (OTG MODE: lower rod + upper rod + fan). In a bowl, mix all the dry ingredients flour, coco powder and baking soda together keep the mixture aside. In a new bowl, cream together the butter and sugar. 					



<ol style="list-style-type: none"> 4. Add in the egg (incase you don't have egg replacer simply add 5-10 gm milk), vinegar, cream cheese, vanilla extract and red food colors give it a good mix. 5. Add in your dry ingredients into the wet ingredients and mix until a dough is formed 6. Line a tray with baking paper. Divide the cookie dough in four parts and place small balls of cookie dough in the tray. 7. Now bake it at 180°C for 10 - 15 minutes (OTG MODE: lower rod + upper rod + fan) until it is crispy. 8. Now once the cookie cools down, grind it and form a powder of the cookie. 	<p>OTG 180°C (upper rod + lower rod +fan) DECK OVEN Upper temperature – 180°C Lower temperature – 180°C</p> <p>UNOX 160°C, Fan speed – 1, Humidity – 0</p>
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<u>ASSEMBLY</u>
<ol style="list-style-type: none"> 1. Once the cupcake cools down, pipe cream cheese frosting on the top using 1M nozzle. 2. Garnish with red velvet cookie crumbs or grated leftover toasted red velvet cake/cupcake.

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
Red velvet cupcake (egg)	1-1.5 week (in an air tight box)	1 month (in an air tight box)
Red velvet cupcake (eggless)	1-1.5 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)	-

<u>COST PER PORTION (in ₹)</u>					
<u>TYPE</u>	<u>COST</u>	Cupcake	Cream cheese frosting	Cookie crumb	<u>TOTAL</u>
Egg	<u>WHOLESALE</u>	₹4.72	₹20.62	₹1	₹ 26.34
	<u>M.R.P.</u>	₹6.72	₹34.03	₹1	₹ 41.75
Eggless	<u>WHOLESALE</u>	₹3.5	₹20.62	₹1	₹ 25.12
	<u>M.R.P.</u>	₹4.1	₹34.03	₹1	₹ 39.13



Less buttery CREAM CHEESE FROSTING (alternative recipe)

<u>INGREDIENTS</u>	<u>QUANTITY</u>
Unsalted butter	35 g
Cream cheese	140 g
Icing sugar	120 g
Whipping cream	100 g
Vanilla essence	1 tsp
<u>TOTAL</u>	

METHOD

- 1.** In a bowl beat soft unsalted butter with a beater till creamy and light. Add cream cheese, vanilla essence and mix again with the help of a spatula. Now beat the buttercream with eclectic beater if required (do not over beat as the cream cheese can split)
- 2.** Add sifted icing sugar in batches and beat.
- 3.** In a new bowl beat whipping cream until it reaches soft peak consistency. Fold in the soft peak whipped cream with the cream cheese buttercream . your low butter cream cheese frosting is ready