



## HIM CUPCAKES



PREMIUM BAKING SCHOOL



<b>FOR CHOCOLATE CUPCAKE (EGGLESS)</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 6</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	<b>ELEMENTS</b>
	<b>(In gms)</b>	<b>(In cups)</b>			
All purpose flour	105 g	½ + ¼ cup	2.8	4.2	Cupcake sponge
Caster sugar	105 g	½ cup	6	12.6	
Dutch Cocoa powder	20 g	¼ cup + ½ tbsp	5.8	16	
Baking soda	2 g	½ tsp	1	1	Whiskey Ganache
Salt	1.5 g	¼ tsp	0.5	0.5	
Refined Oil	60 g	¼ cup + 1 tbsp	6	6.9	Frosting
Thick Buttermilk(60 g milk + 60 g curd)	120 g	-	9.5	9.7	
<b>TOTAL</b>			<b>₹ 31.6</b>	<b>₹ 50.9</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b>					Make sure no lumps are formed.
<ol style="list-style-type: none"> <li>1. Preheat the oven at 180° C (<b>OTG MODE: UPPER ROD+LOWER ROD +FAN</b>). Line a cupcake tray with cupcake liners.</li> <li>2. In a bowl, take thick buttermilk and sugar. Give it a mix. Add baking soda and mix. Keep aside until it foams up.</li> <li>3. In different bowl, sift flour, cocoa powder and salt.</li> <li>4. Gradually add buttermilk mixture into dry ingredients. Mix until a smooth batter forms.</li> <li>5. Lastly add oil and mix.</li> <li>6. Pour the batter into the cupcake tray till 3/4<sup>th</sup> level.</li> <li>7. Bake at 180 °C for 20 - 25 minutes (<b>OTG MODE: LOWER ROD</b>) or until a toothpick comes out clean.</li> </ol>					<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
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<u>FOR WHISKEY GANACHE</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>	
Dark couverture	150g	68	69.7	
Amul Cream	55 g	9.9	10.5	
Whiskey	25 g	31	31	
<b><u>TOTAL</u></b>		<b>₹ 108.9</b>	<b>₹ 111.2</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. Emulsify warm cream and whiskey until nicely combined.</li> <li>2. Add melted chocolate and continue to mix until smooth ganache is formed.</li> <li>3. Transfer it in a piping bag.</li> </ol>				

<u>FOR WHISKEY MOUSSE</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>	
Whipping cream	150 g	21.7	31.5	
Whiskey ganache	75 g	35	36	
<b><u>TOTAL</u></b>		<b>₹ 56.7</b>	<b>₹ 67.5</b>	<b><u>INSTRUCTIONS</u></b>



<p><b><u>METHOD</u></b></p> <ol style="list-style-type: none"> <li>Whip the cream till stiff peaks.</li> <li>Add whiskey ganache and fold it in till completely mixed.</li> </ol>	<p>Use slightly warm ganache.</p>
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<b><u>FOR DECORATION</u></b>		<b><u>COSTING (in ₹)</u></b>		<b><u>NO. OF PORTIONS: 6</u></b>
<b><u>INGREDIENTS</u></b>	<b><u>QUANTITY</u></b>	<b><u>WHOLESALE</u></b>	<b><u>M.R.P.</u></b>	
Black fondant	100 g	39.5	100	
Whiskey (for pipettes)	30 ml	37	37	
Cocoa powder	For dusting	4	4.5	
<b><u>TOTAL</u></b>		<b>₹ 214.3</b>	<b>₹ 253.9</b>	<b><u>INSTRUCTIONS</u></b>
<p><b><u>METHOD</u></b></p> <ol style="list-style-type: none"> <li>Make fondant moustache as instructed.</li> <li>Fill whiskey in pipettes.</li> </ol>				

<b><u>ASSEMBLY</u></b>
<ol style="list-style-type: none"> <li>Transfer the frosting in a piping bag fitted with a round nozzle.</li> <li>Take the cupcake base and with the help of an apple corer, make a hole in the center.</li> <li>Fill the holes with whiskey ganache.</li> <li>Now pipe a big blob of the mousse on top. Dust it with cocoa powder.</li> <li>Then pipe a smaller blob over it.</li> <li>Decorate with fondant moustache and whiskey pipette.</li> </ol>



<b>NOTE</b>		
<b>Shelf life of</b>	<b>Refrigerator</b>	<b>Freezer</b>
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)

	<b>COST PER PORTION (in ₹)</b>				
<b>COST</b>	<b>Cupcake base</b>	<b>Whiskey ganache</b>	<b>Whiskey mousse</b>	<b>Fondant &amp; garnish</b>	<b>TOTAL</b>
<b>WHOLESALE</b>	5.2	18	9.5	35.7	<b>₹ 68.4</b>
<b>M.R.P.</b>	8.4	18.5	11.2	42.3	<b>₹ 80.4</b>



## HER CUPCAKES





<u>FOR CHOCOLATE 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>ELEMENTS</u>
	<u>(In gms)</u>	<u>(In cups)</u>			
All purpose flour	105 g	½ + ¼ cup	2.8	4.2	Cupcake sponge
Caster sugar	105 g	½ cup	6	12.6	
Dutch Cocoa powder	20 g	¼ cup + ½ tbsp	5.8	16	
Baking soda	2 g	½ tsp	1	1	Whiskey Ganache
Salt	1.5 g	¼ tsp	0.5	0.5	
Refined Oil	60 g	¼ cup + 1 tbsp	6	6.9	Frosting
Thick Buttermilk(60 g milk + 60 g curd)	120 g	-	9.5	9.7	
Strawberry pieces (chopped)	50 g	-	20	20	
<b><u>TOTAL</u></b>			<b>₹ 51.6</b>	<b>₹ 70.9</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b>					Make sure no lumps are formed.
<ol style="list-style-type: none"> <li>1. Preheat the oven at 180° C (<b>OTG MODE: UPPER ROD+LOWER ROD +FAN</b>). Line a cupcake tray with cupcake liners.</li> <li>2. In a bowl, take thick buttermilk and sugar. Give it a mix. Add baking soda and mix. Keep aside until it foams up.</li> <li>3. In different bowl, sift flour, cocoa powder and salt.</li> <li>4. Gradually add buttermilk mixture into dry ingredients. Mix until a smooth batter forms.</li> <li>5. Lastly add oil and strawberry pieces; mix well.</li> <li>6. Pour the batter into the cupcake tray till ¾<sup>th</sup> level.</li> <li>7. Bake at 180 °C for 20 – 25 minutes (<b>OTG MODE: LOWER ROD</b>) or until a toothpick comes out clean.</li> </ol>					<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
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<u>FOR STRAWBERRY GANACHE MOUSSE</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>	
White couverture	50 g	48	88	
Whipping cream	150 g	21.7	31.5	
Strawberry puree	50g	42.5	74.5	
Red color	As required	1	1	
<b>TOTAL</b>		<b>₹ 113.2</b>	<b>₹ 195</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>Heat puree in microwave. Add this to melted white chocolate. Mix until combined.</li> <li>Pour the mixture in a bowl and cling wrap it.</li> <li>Let it set in the refrigerator for some time until its stable.</li> <li>Beat whipping cream until stiff peaks are formed.</li> <li>Fold in the ganache to make mousse. Add color as per the requirement.</li> </ol>				Microwave the chocolate, cream and puree in blasts.

<u>FOR DECORATION</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>	
White fondant	50 g	20	50	
Silver dust	As required	1	1	
Dark compound chocolate	100 g	17.5	21.3	
Purple glitter	As required	5	5	
White edible pearls	As required	5	5	





<b><u>TOTAL</u></b>	<b>₹ 41.5</b>	<b>₹ 82.3</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>1. Melt dark chocolate and transfer it in a piping bag.</li> <li>2. Write 'love' on butter paper/ acetate sheet. Sprinkle edible purple glitter all over and let it set in refrigerator for 20-30 minutes.</li> <li>3. For fondant butterfly, roll white fondant and cut using butterfly fondant cutter. Paint some silver dust over it using paint brush.</li> </ol>			

<b><u>ASSEMBLY</u></b>
<ol style="list-style-type: none"> <li>1. Transfer the frosting in a piping bag fitted with 1 M nozzle.</li> <li>2. Pipe the mousse in a swirl motion creating a tower.</li> <li>3. Decorate with fondant butterfly, chocolate 'love' tag and edible pearls.</li> </ol>

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

	<b><u>COST PER PORTION (in ₹)</u></b>			
<b><u>COST</u></b>	<b>Cupcake base</b>	<b>Strawberry mousse</b>	<b>Decoration</b>	<b><u>TOTAL</u></b>
<b><u>WHOLESALE</u></b>	8.6	18.8	7.9	<b>₹ 35.3</b>
<b><u>M.R.P.</u></b>	11.8	32.5	13.5	<b>₹ 57.8</b>

**\*\*cost given is an approximate figure. It can vary for different cities and vendors.**