



ICED LATTE CUPCAKE



FOR CUPCAKE BASE			COSTING (in ₹)		NO. OF PORTIONS:6
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	ELEMENTS
	In grams	In cups			
All-purpose flour	120 g	¾ cup + ½ tbsp	3.2	4.8	Coffee Cupcake base
Castor Sugar	50 g	¼ cup	2.9	6	
Butter	85 g	1/3 cup	27.2	38.2	
Water	15-30 ml	1-2 tbsp	0.5	0.5	Dalgona frosting
Curd	100 g	1/3 cup + 1 tsp	10	10	
Milk	30 ml	2 tbsp	1.7	1.8	
Baking soda	1.3 g	¼ tsp	0.5	0.5	Chocolate sauce
Baking powder	2 g	½ tsp	0.5	0.5	
Latte premix coffee	25 g	-	24	25	Garnishes
Instant coffee	-	1 tsp	5	5	
Dutch processed cocoa powder	6 g	4 tsp	4.8	4.8	
Salt	-	A pinch	0.5	0.5	
TOTAL			₹ 80.8	₹ 97.6	INSTRUCTIONS



<p>METHOD</p> <ol style="list-style-type: none"> 1. Preheat the oven at 180°C (OTG MODE: UPPER ROD+LOWER ROD+FAN). Take 6 cavity cupcake tray and line them with cupcake liners. 2. In a bowl, Take milk and add latte as well as instant coffee into it. 3. In new bowl, cream together butter and sugar until light and fluffy. 4. Add the coffee mixture to the butter-sugar mix and combine. 5. Sieve and add the dry ingredients, ie. Flour, baking powder, baking soda and salt. Mix this well. 6. Lastly add in the curd and combine well to make a smooth batter. 7. Divide the batter into two equal parts. In one part add cocoa powder diluted with water. This way you will have two batters-dark and light shaded batters. Transfer them in two piping bags. 8. Add the batter in liners to give marble effect as instructed. Use toothpick to give swirl effect. 9. Place the tray into the oven and bake at 180C (OTG MODE: LOWER ROD ONLY) for 18-20 minutes or until toothpick comes out clean when inserted at the centre. 	<p>Make sure no lumps are left.</p>
	<p>OVEN TEMPERATURES</p> <p>OTG 180°C (lower rod only)</p> <p>DECK OVEN Upper temperature – 140°C Lower temperature – 180°C</p> <p>UNOX 130°C, Fan speed – 1, Humidity – 0</p>

DALGONA			COSTING (in ₹)		NO. OF PORTIONS:6
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
Instant coffee	15 g	2 tbsp + 1 tsp	35.6	35.6	
Water	50 ml	3 tbsp+ 1 tsp	1	1	
Sugar	45 g	3 tbsp	2.6	5.4	
TOTAL			₹ 39.2	₹ 42	
Method					
<ol style="list-style-type: none"> 1. In a bowl, whip coffee and water using a hand beater. Beat until its foamy. 2. Add In the sugar gradually and continue beating until all sugar is incorporated. 					



CHOCOLATE SAUCE			COSTING (in ₹)		NO. OF PORTIONS:6
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
Dutch processed cocoa powder	25 g	1/3 cup	20	20	
Water	45 ml	3 tbsp	1	1	
Sugar	35 g	2 + ½ tbsp	2	4.2	
Oil	5 g	1 tsp	0.5	0.6	
Salt	-	1/8 tsp	0.5	0.5	
TOTAL			₹ 24	₹ 26.3	
Method					
<ol style="list-style-type: none"> 1. In a saucepan, collect water, sugar and cocoa power. Mix and cook it over medium heat for 5-7 minutes. Make sure no lumps are there. 2. Remove from heat and add oil and salt. Mix well. 					

WHIPPED CREAM FROSTING			COSTING (in ₹)		NO. OF PORTIONS:6
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
Whipping cream	250 g		36	52	
Dalgona (a)	70 g		27.4	29.4	
Dalgona (b)	10 g		3.9	4.2	
TOTAL			₹ 67.3	₹ 85.6	
Method					
<ol style="list-style-type: none"> 1. In a bowl, whip the whipping cream until stiff peaks are achieved. 2. Now take 200g of whipped cream and fold in dalgona (a) into it. 3. In another bowl take 100g of whipped cream and add dalgona (b) into it. 4. You will have 2 coloured frostings. 					

GARNISH			COSTING (in ₹)		NO. OF PORTIONS:6
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
Dutch cocoa powder	10 g		8	8	
Coffee beans	As required		5	6	
Decorative straw pieces	6		6	6	
TOTAL			₹ 19	₹ 20	



ASSEMBLY

1. Transfer both frostings into 2 piping bags fitted with 1M nozzle.
2. Take the cupcake, make cavity with apple corer in the centre.
3. Fill the chocolate sauce in the cavity. Make swirl design with dark frosting.
4. Now make another swirl design using light coloured frosting over the dark ones.
5. Dust the cupcake with cocoa powder. Decorate with straw piece and coffee beans.

COST PER PORTION (in ₹)

<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Cupcake base	13.4	16.2
Frosting	11.2	14.2
Chocolate sauce	4	4.3
Garnish	3.1	3.3
<u>TOTAL</u>	₹ 31.7	₹ 38

