



OCCASION

Halloween



FINISHED PRODUCT

Muffin

GHOST MUFFINS

INGREDIENTS

Group Cake base

Ingredient	KG
Bakels Multi Mix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
Carrots (shredded)	0.060
Clove	0.006
Ginger	0.004
Total Weight:	1.965

Group Frosting

Ingredient	KG
Bakels Truffle White	0.600
Butter	0.100
Total Weight:	0.700

Group Filling

Ingredient	KG
Bakels Les Fruits Pear	-
Total Weight:	0.000

METHOD

Cake base

1. Mix all ingredients with a wing for 1 min at low speed.
2. Scrape down the edges and mix for another 6 minutes at medium speed.
3. Fill the desired baking tin.
4. Bake at 180° C for about 20 minutes.

Frosting/Filling

1. Whisk the frosting white and fluffy.
2. Fill the muffins with Bakels Les Fruits 70% Pear or any of our other good Les Fruits fruit fillings.
3. Then sprinkle the white truffle like a ghost.
4. Paint on eyes and mouth with black color.