



## CATEGORY

Confectionery



## FINISHED PRODUCT

Cupcake, Muffin

# RED VELVET MUFFINS

## INGREDIENTS

### Group Muffins

Ingredient	KG
<a href="#">Bakels Vanilla Muffin</a>	1.000
Oil	0.400
Water	0.400
<b>Total Weight:</b>	<b>1.800</b>

### Group Muffins colouring

Ingredient	KG
<a href="#">Aromatic Colour Red</a>	0.080
Cocoa	0.030
Vinegar	0.008
<b>Total Weight:</b>	<b>0.118</b>

### Group Filling & Topping

Ingredient	KG
<a href="#">Bakels Truffle White</a>	0.200
Cream Cheese	0.200
<b>Total Weight:</b>	<b>0.400</b>

## METHOD

Mix all ingredients for 1 minute on the 1st gear, scrape down, mix for 4 minutes on the 2nd gear.

Blend red colour, cocoa powder and vinegar in a separate bowl. Mix the batter on the 1st gear for 1 minute.

Baking temperature: 180°C

Baking time: approx. 20 minutes

Immediately after baking: fill with whipped White Truffle and Cream Cheese.

Save some truffle mix for the topping.

Pipe truffle mix when the muffins have cooled.