Chocolate cupcakes

NZBK-072 · Cakes And Counter Sweets · 12 cupcakes

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

175 g plain flour

35 g cocoa

7 g baking powder

160 g caster sugar

2 eggs

155 mL milk

90 mL canola oil

120 g butter for icing

185 g icing sugar

20 g cocoa for icing

20 mL milk for icing

PREPARATION

1. Mix dry batter ingredients.
2. Whisk eggs, milk and oil, then combine with dry ingredients.
3. Divide into cups and bake at 170°C for 17–22 min.
4. Beat icing ingredients together and pipe on cooled cupcakes.

ALLERGEN CHECK

Wheat, milk, egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-072-chocolate-cupcakes