



WILD BERRY CUPCAKES

SINGLE-SERVING SOFT CAKES WITH WILD BERRIES

DIFFICULTY LEVEL



WILD BERRY CUPCAKES

INGREDIENTS

WONDERMUFFIN MIX	g 1000
UNSALTED BUTTER 82% FAT - SOFTEN	g 300
WATER	g 250
EGGS	g 350
JOYPASTE FRUTTI DI BOSCO	g 100

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4-5 minutes.

Fill the cupcake cups 2/3 full with the batter and bake at 180-200°C for 25 minutes.

WILD BERRY FLAVOURED WHIPPED CREAM

INGREDIENTS

WONDERCHOC WHITE	g 1000
JOYPASTE FRUTTI DI BOSCO	g 100

PREPARATION

Whip the ingredients in a planetary mixer with the whisk attachment, at medium speed for about 5 minutes.

FINAL COMPOSITION

When cooled down, pipe some whipped wild berry cream on the top of the cupcakes, using a piping tip at your choosing, and decorate as you like most.

AMBASSADOR'S TIPS

You can replace butter with the same amount of margarine.