

Bat Cupcakes

Ingredients:

Kgs

1000g Chocolate Genoese Cake Mix Chocolate Curls

400g Water

Fried Egg Sweets

290g Vegetable Oil

Chocolate Orange Sections

Chocolate Rainbow Frostings®

Method:

- Place cake mix into mixer, add water and oil and mix for 1 minute on 1st speed.
- Scrape down and mix for 4 minutes on 2nd speed, followed by 1 minute on 1st speed.
- Deposit 30g of batter into cupcake cases and bake at 185°C (370°F) for 25 minutes.
- Once cool, cover cupcake with Chocolate Rainbow Frostings® and cover in chocolate curls.
- Decorate with Fried Egg Sweets, chocolate orange sections and 5th Avenue
- White Icing® (see picture).

