



Mother's Day Red Velvet Cupcakes

Ingredients:

Macphie Red Velvet Cake Mix 1.000Kg

Egg 0.340Kg

Vegetable Oil 0.280Kg

Water 0.210Kg

Macphie Vanilla Frosting 0.750Kg

Culpitt Mother's Day Sugarettes



Method:

- 1. Gradually add 340g egg, 280g vegetable oil, 210g water to 1Kg red velvet cake mix whilst beating on a slow speed.
- 2. Beat for further 3 minutes and 1 minute on slow.
- 3. Line a baking tray, this will make about 24 cupcakes, and fill the cupcake cases with 60g of the cake batter
- 4. Bake at 195°C for 30 minutes
- 5. Once baked allow, the cupcakes to cool
- 6. Separate the vanilla frosting into 3 separate bowls and colour them light pink, pink and dark pink
- 7. Using a selection of shaped and sized nozzles pipe different designs onto each cupcake
- 8. Decorate with sprinkles, edible glitter and Culpitt Mother's Day Sugarettes