

**Pumpkin Cup Cakes**

**Ingredients:**

<b><u>Kgs</u></b>	<b><u>Lbs</u></b>	<b><u>Ozs</u></b>	
6.250	13	12	Macphie Genoese Mix
0.900	1	15	Cake Margarine/Butter
2.500	5	8	Water
As required			5 <sup>th</sup> Ave Plain Chocolate
As required			5 <sup>th</sup> Ave Orange Icing

**Method:**

- Add **Macphie Genoese Mix** to a machine bowl fitted with a beater.
- Add the margarine/butter to the powder.
- Beat for 1 minute on 1<sup>st</sup> speed.
- On 1<sup>st</sup> speed add the water and mix for 1 minute.
- Scrape down and continue mixing for a further 4 minutes on 2<sup>nd</sup> speed.
- Reduce to 1<sup>st</sup> speed and mix for a further 1 minute.
  
- Deposit 65g of batter into paper cases on muffin trays.
- Bake at 180 C for 18-20 minutes.
- When cool, ice with 5<sup>th</sup> Ave Orange Icing.
- Pipe face with 5<sup>th</sup> Ave Plain Choc Icing.