

Spider Cup Cakes

Ingredients:

<u>Kgs</u>	<u>Lbs</u>	<u>Ozs</u>	
6.250	13	12	Macphie Genoese Mix
0.900	1	15	Cake Margarine/Butter
2.500	5	8	Water
As required			5 th Ave Plain Choc Icing
As required			Choc Buttons
As required			5 th Ave Strawberry Icing
As required			5 th Ave White Icing

Total 9.650kg 21 lb 4 oz

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 1st speed.
- On 1st speed add the water and mix for 1 minute.
- Scrape down and continue mixing for a further 4 minutes on 2nd speed.
- Reduce to 1st 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.
- Ice with 5th Ave Strawberry Icing and place a chocolate button in the middle.
- When icing is set, pipe spider's legs and eyes onto chocolate button with 5th Ave Plain Chocolate icing.
- Pipe dots of 5th Ave White Icing to finish the eyes.