

Rose Cupcakes

These beautifully crafted treats are extremely simple to make and decorate and are the perfect gift for Valentines Day.

Ingredients

1kg	22102 Chocolate Crème Cake Mix OR Plain Crème Cake Mix	✓
350g	94045 Liquid Egg	✓
300g	12019 Rapeseed Oil	✓
225g	Water	

To Decorate

Frosting coloured Red or Aerated	
39468 Chocolate Fudgeice	✓
91214 Sugar Paste	✓

✓ AVAILABLE FROM BAKO SELECT

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Method

1. Place the dry mix in a mixing bowl fitted with a beater
2. Combine all the liquids and over 1 minute on speed 1. Scrape down
3. Mix for 3 minutes on speed 2
4. Deposit 30g of batter in your cupcake case
5. Bake in the oven at 15–20 minutes at 180°C – (Baking times may vary depending on the type of oven you have)
6. Once baked leave to cool.
7. To prepare the fudgeice (Aerate three parts cake margarine to one part fudgeice) or use a ready made frosting
8. Place into a piping bag and pipe with a rose tube
9. Pin out the green sugar paste and cut out small leaf shapes. You can also decorate with coloured sugar or glitter