



Cakes and Muffins - Sponge Premixes

Recipe No:

R313 - R313d

HONEY CUPS

USING [BAKELS HONEY SPONGE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Egg	0.750	21%
	Water	0.600	17%
	BAKELS HONEY SPONGE MIX	1.700	47%

2	Bakers Flour	0.572	15%
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Total Weight

3.622

Method: 1. Place eggs and water in mixing bowl followed by BAKELS HONEY SPONGE MIX.

2. Whisk on low speed for 1 minute.

3. Scrape down.

4. Whisk on top speed for 5 minutes followed by 1 minute on second speed.

5. Gently fold in the bakers flour.

6. Half fill your cup cake tins with Honey Cup batter.

7. Bake at 190° C for approximately 15-20 minutes.

8. When cool, cut out a top with a sharp knife and fill with BAKELS LEMON CURD, BAKELS INSTANT CONTINENTAL FILLING or WHIP 'n' ICE (whipped).

9. Place your lid on top of the filling and dust with Cocoa powder or FIL-O-FINE DUSTING SUGAR.

Notes: For best results bake the day before.

Recipe percentages are on total batter/mix weight (100%).

Yield: Approx. 38 Honey Cups scaled at 60 grams