

RASPBERRY FLOWER CUPCAKE

INGREDIENTS

1pc	Egg
125g	Flour
1tsp	Baking powder
50g	Milk
90g	Granulated sugar
60g	Vegetable oil

RASPBERRY BUTTERCREAM

120g	Butter
60g	Powdered sugar
100g	DLA Raspberry Filling & Topping

FILLING

90g	DLA Raspberry Filling & Topping
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PREPARATION

Bring butter to room temperature. Blend the DLA Raspberry Filling & Topping for the buttercream in a blender to make it smoother.

METHOD

1. Make the cake batter. In a bowl, mix flour, granulated sugar and baking powder with a whisk.

2. In a separate bowl, mix together the egg, milk and vegetable oil. Pour into muffin tin and bake in preheated oven at 180°C for about 25 minutes.

3. Make the buttercream. Mix the butter with powdered sugar until it becomes light in color. Add the DLA Raspberry Filling & Topping in several batches. Fill a piping bag fitted with a rose tip.

4. Assembly. Cut out a hole at the top of the cupcake, fill the hole with DLA Raspberry Filling & Topping and cover it again.

5. Pipe the raspberry butter cream in a petal pattern starting from the center of the cupcake to make a flower.

FEATURED PRODUCT



Raspberry
Filling & Topping