



CUP CAKES

The cupcake evolved in the United States in the 19th century, and it was revolutionary because of the amount of time it saved in the kitchen. There was a shift from weighing out ingredients when baking to measuring out ingredients. According to the Food Timeline Web, food historians have yet to pinpoint exactly where the name of the cupcake originated. There are two theories: one, the cakes were originally cooked in cups and two, the ingredients used to make the cupcakes were measured out by the cup.

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For more insights and solutions please contact us: WWW.DAWNFOODS.COM



CUP CAKES

COMPOSITION

For 12 Cup Cakes

600 g Crème Cake batter (50 g)
 300 g Dawn Frostings (25 g)
 Decorations

BASIC RECIPES

1. Crème Cake batter

1000 g Dawn Crème Cake Mix
 Plain/Chocolate
 350 g Whole egg
 300 g Vegetable oil
 225 g Water
1875 g Total

ASSEMBLY

Once Cup Cake bases are cooled
 Whip up Dawn Frosting till smooth or use out of the tub
 Pipe with optional shape and taste
 Finish with any kind of decorations as creatively
 Top with sprinkles, nuts chocolate, air brush color etc

Tip: Dawn Frosting Vanilla can be flavored with any Dawn Compound

WORKING METHOD

1. Crème Cake batter

Mix all Ingredients 1 minute slow, and 3-4 minutes medium speed with flat beater
 Deposit into Cupcake cases
 Bake in deck oven: 180°C, fan oven: 150°C for 20-25 minutes

Item Code	Product name	Packaging
0.01298.711	Dawn Frosting Cream Cheese	4 x 1,7 kg tub in box
0.00982.927	Dawn Frosting Cream Cheese	6 kg bucket
0.01298.737	Dawn Frosting Chocolate	4 x 1,7 kg tub in box
0.00975.477	Dawn Frosting Chocolate	6 kg bucket
0.01298.688	Dawn Frosting Vanilla	4 x 1,7 kg tub in box
0.02404.036	Dawn Premium Crème Cake Mix Chocolate UTZ	12,5 kg bag
0.02395.839	Dawn Crème Cake Mix Plain	12,5 kg bag