



# BAT CUPCAKES

## COMPOSITION

Approximately 38 cupcakes

### Genoise Batter

- 1000g Dawn® Dark Devils Genoise Cake Base
- 420 g Water (1)
- 110 g Vegetable Oil
- 200 g Water (2)

### Fondant Eyes

- Dawn® Fondant Sublime
- Melted Chocolate

### Truffle Balls

- Dawn® Chocolate Frosting
- Cupcake crumb

### Finish

- Dawn® Chocolate Frosting
- Cookie Thins

## WORKING METHOD

Prepare the fondant eyes the day before:  
 Stir Dawn® Fondant Sublime in the pail until smooth.  
 Place into a piping bag and pipe small bulbs on a sheet of silicone paper then leave to set firm overnight.  
 Finish with a dot of melted chocolate for the pupils.

Add all the Genoise batter ingredients (except water (2)) to a mixing bowl fitted with a beater and mix on slow speed for 1 minute and then medium speed for 4 minutes. Then, on slow speed, stream in water (2) over a minute. Scrape down thoroughly then mix for a further 1 minute on slow speed.  
 Deposit at 45 g into cupcake cases.

**BAKE TEMPERATURE:** 170°C  
**BAKING TIME:** 21-23 minutes

Once the cupcakes have cooled down, pipe two bulbs with Dawn® Chocolate Frosting on top of the cupcakes.  
 For the heads (truffle balls): Crumb a couple of the cupcakes and add a small amount of chocolate frosting to form a paste and then mould into small balls.  
 Then place the Chocolate truffle balls where the head should be and put 2 fondant eyes on it with a bit of melted chocolate to stick them on.  
 Take one of the cookies and cut it in half, then place on both sides of the 'head' to create the effect of wings.

Item Code	Product name	Packaging
0.00984.478	Dawn® Dark Devils Genoise Cake Base	12.5 kg Sack
8.03260.301	Dawn® Fondant Sublime	C 7 kg
0.01298.737	Dawn® Chocolate Frosting	4 x 1,7 kg