

Marshmallow Banoffee Cupcake

SKILL LEVEL

1



TIME

50^m



YOU WILL NEED:

Cupcake Cases – any colour you prefer
Dawn® Scoop & Bake Batter - Banana and Toffee
Dawn® Orange Frosting
Dawn® Chocolate Frosting

YIELD: 1 x 2kg tub = 40 Cup Cakes (50g)

METHOD:

To begin, mix around the Dawn® Scoop & Bake batter with a spatula or spoon.

Scoop the batter into the cupcake cases, around 50g in each.

Bake at 160°C for 20-25 minutes, depending on the oven.

Leave to cool before decorating.

Use either a dual piping bag or individually pipe each frosting onto the top of the cupcake making a swirl.

Finish off by placing a few marshmallows around the top of the cupcake for extra appeal!

Then display these seasonal treats and sell!

Tip: Before adding the marshmallows to the top of the cupcakes, try using a crème brûlée torch or heat slightly in the oven, to flash toast them.

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