

Mega Bonfire Cupcake

SKILL LEVEL

1



TIME

145m



YOU WILL NEED:

Large Cupcake Moulds

Dawn® Scoop & Bake Batters - either Vanilla / Chocolate / Milk Chocolate and Orange Batter 2kg

Dawn® Frosting - Orange

Marshmallow pieces

YIELD: 1 x 2kg tub = 4 large cupcakes 500g each

METHOD:

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

Pour around 500g of the batter into a large cupcake mould with a paper liner.

Bake at 160°C fan oven / 190°C deck oven for 40-60 minutes.

Allow the cupcakes to cool completely, and then pipe Dawn® Orange Frosting on top of each, covering the entire surface.

Sprinkle pieces of marshmallows for a colourful, attractive finish.

For extra indulgence why not try sprinkling chocolate curls or drizzle with chocolate icing.

Then display and sell!

Dawn®

Creating happiness™