

BABY UNICORN CUPCAKES

**Green
house**
Your Solution For BARESCA



Unicorn Cupcake

Cake Flour	200	g
Baking Powder	8	g
Sugar	200	g
Salt	1/2	tsp
Butter	100	g
Eggs	150	g
*GH POPCORN FLAVOUR	4	g
GH VANILLA FLAVOUR	4	g
Milk	150	g
*optional		

Swiss Meringue Buttercream

Egg White	50	g
Sugar	68	g
Butter (Softened)	113	g

Blue Buttercream – Ice Cream Soda Flavour (1%) + Liquid Royal Blue Colour (an)

Purple Buttercream – Blueberry Emulco (2%)

Pink Buttercream – Raspberry Flavour (1%) + Liquid Red Colour (an)

Preparation Time : 10 minutes

Baking Time : 14 minutes

Makes 10 cupcake

Directions:

For Unicorn Cupcake

1. Preheat oven to 180°C (356°F). Sift dry mixture of baking powder and flour together in separate bowl.
2. In the mixing bowl, whisk butter, sugar, and salt till fluffy, add in eggs, **GH Vanilla Flavour**, **GH Popcorn Flavour** and continue to beat until well incorporated.
3. Alternatively pour in milk and flour mixture till well incorporated. Pour batter into cupcake moulds and bake for 14 minutes or until the cupcakes are completely baked.
4. Remove from oven, and let it cool completely on wire rack before decorating.

For Swiss Meringue Buttercream

1. Whip egg whites till foamy, add in sugar and continue to whip for 4 minutes, and place on top of hot water bath for 1 minute. Remove from heat and continue to whip till meringue turns glossy and hard peak. (Repeat the water bath step if sugar are not completely melted.)
2. Allow the buttercream to cool down, and whip in softened butter.
3. Divide buttercream into 4 bowls, colour 3 buttercreams with the recipe above, and leave 1 bowl blank. Place all buttercream in separate piping bags and put all together in a large piping bag. Decorate the cupcakes.

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