

Create your own

Chocolate Chilli Cupcakes

**BAKO
SELECT**

Ingredients

	BAKO Code
<i>Chocolate Crème Cake Mix - 1kg</i>	22102
<i>Egg - 350g</i>	
<i>Oil - 300g</i>	12019
<i>Water - 225g</i>	
<i>Chilli powder - 20g</i>	

To Finish...

<i>BAKO Select Dark Chocolate Fudgeice</i>	39468
<i>BAKO Select Cake Margarine</i>	94088
<i>Chilli Flakes</i>	

Method

- Place the mix & chilli powder into a mixing bowl fitted with a beater.
- Combine all the liquids and add over 1 minute on speed 1
- Scrape down & mix for a further 3 minutes on speed 2
- Place mixture into a piping bag
- Pipe cake batter into cupcake cases
- Bake at 170°C for approximately 25 - 30 minutes depending on size of cupcake.
- Allow to cool.
- Beat BAKO Select Dark Chocolate Fudgeice with 10% cake margarine to make buttercream.
- Put buttercream in piping bag with star nozzle.
- Pipe buttercream on cupcakes as desired
- Sprinkle with some chilli flakes to finish / decorate.