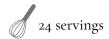
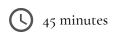


## Matcha & White Chocolate Muffins







Ingredients	BAKO Code		BAKO Code
BAKO Crème Cake Mix – 1kg	22103	For Finishing	
Egg - 350g	94045	Vanilla Frosting – 1kg	49933
Oil – 300g	12019	Matcha tea powder – 10g	
Water – 225g		White Chocolate Shavings	35633
Matcha Tea Powder – 40g			
White Chocolate Chunks – 200g	33209		

## **Instructions**

- Place the mix and tea 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 3 minutes on speed 2.
- Fold through chocolate chunks on 1st speed.
- Deposit batter into cupcakes at approximately 50g each depending on size of tins.
- Bake at approximately 180c for 25 30 minutes or until bake is set and lightly golden brown.
- Allow to cool.
- In a machine bowl fitted with a beater, mix the vanilla frosting and matcha tea powder together until fully blended.
- Deposit into a piping bag and use ice cupcakes as desired.
- Finish with edible decorations of choice.