



Matcha & White Chocolate Muffins



24 servings



45 minutes

Ingredients

BAKO Crème Cake Mix – 1kg

BAKO Code

22103

Egg – 350g

94045

Oil – 300g

12019

Water – 225g

Matcha Tea Powder – 40g

White Chocolate Chunks – 200g

33209

BAKO Code

For Finishing

Vanilla Frosting – 1kg

49933

Matcha tea powder – 10g

White Chocolate Shavings

35633

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.

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