

Muffin & Cupcake



INGREDIENTS

Base	g
Satin Cream Cake (Vanilla or Chocolate)	300
Water	70
Eggs	105
Oil	90

WORKING METHOD

Base

Mix all ingredients in a mixing bowl with a pedal : 5 minutes at medium speed.

Pipe 50g into cupcake or muffin mold

Bake 15 minutes at 180°C

Tips & Tricks

After baking inject ± 15 g of Brillo flavor of your choice.

Make a crumble with 60 g Satin Cream Cake, 35 g Butter, lemon or orange zest and sprinkle it on the muffin before baking.