

Velvety Vanilla Cupcake

**Green
house**
Your Solution For BARESCA



Velvety Vanilla Cupcake

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

Swiss Meringue Buttercream

Egg White	50	g
Sugar	68	g
Butter (Softened)	113	g
GH VANILLA FLAVOUR	2	g

Rainbow Sprinkles (For Decorations)

Preparation Time : 10 minutes

Baking Time : 14 minutes

Makes 10 cupcake

Directions:

For Vanilla Cake

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 Powder** 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 cake is 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. Add in **GH Vanilla Flavour**, use the buttercream for decoration with rainbow sprinkles.

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