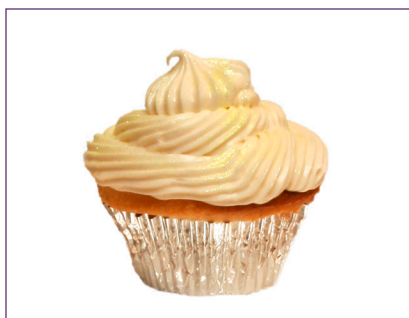


Lemon Cupcakes with Cream Cheese Icing



Nutrition Content per 100 g

Calories	380 kcal
Total Fat	18 g
Saturated Fat	8 g
Trans Fat	3 g
Cholesterol	80 mg
Total Carbohydrates	51 g
Dietary Fiber	0 g
Sugars	36 g
Protein	5 g
Calcium	61 mg
Magnesium	10 mg
Phosphorus	73 mg
Potassium	90 mg
Sodium	220 mg
Iron	2 mg
Vitamin A	368 IU
Vitamin C	3 mg

Ingredients	Grams	Baker's %	% Weight
Lemon Cupcake Recipe			100.00
Sugar	604	119.82	28.28
Flour, cake	504	100.00	23.70
Water (1)	204	40.54	9.57
Shortening	200	39.64	9.36
Water, 15°C (60°F) (2)	175	34.68	8.19
Butter	123	24.32	5.74
Egg, yolk	116	22.97	5.42
Lemon juice	100	19.82	4.68
Skimmed milk powder	50	9.91	2.34
Whey protein concentrate, 80% protein (WPC 80)	31	6.13	1.45
Salt	9	1.80	0.43
Lemon extract	9	1.80	0.43
Vanilla, bourbon Madagascar	9	1.80	0.43
BLOV*	2	0.45	0.11
Lemon Cream Cheese Icing Recipe			100.00
Cheese, cream	284	n/a	41.95
Sugar, fondant or drivert	257	n/a	37.92
Butter	57	n/a	8.39
Glucose	57	n/a	8.39
Whey protein concentrate, 34% protein (WPC 34)	14	n/a	2.01
Lemon peel	9	n/a	1.34

* BLOV is Butter, Lemon, Orange & Vanilla powdered flavoring from International Bakers Services. Orange and Vanilla extract can be substituted in its place by doubling the amount.

Procedure for Cupcakes

1. In a bowl of a mixer fitted with a paddle attachment, whip together shortening, WPC 80, flour, butter, sugar, salt, BLOV, skimmed milk powder and lemon extract on low, then medium, then high speed until light and fluffy.
2. Add water (2); whip first on low then medium speed for 5 minutes. Scrape down sides and bottom of bowl every one minute. (Stop timing during the scraping process).
3. Using a hand whisk or immersion blender, mix together the water (1), vanilla, egg yolks and lemon juice.

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Procedure for Cupcakes *(con't)*

4. Add egg mixture to the batter in three portions, scraping between each addition. Blend until smooth. (Do not over-mix).
5. Using a portion scoop, fill prepared cupcake pans slightly more than half full.
6. Place in preheated oven. Bake at 163°C (325°F) oven for 5 minutes, then reduce heat to 148°C (300°F).
7. Bake until tester comes out clean.
8. Remove from cupcake molds, cool on wire rack.
9. Ice cupcakes when cool with Lemon Cream Cheese Icing

Procedure for Icing

1. Place cream cheese, butter and glucose in a bowl of a mixer fitted with a paddle attachment, whip until light and fluffy
2. Place WPC 34, sugar and lemon peel in the bowl, and mix until light and fluffy.
3. Place in a pastry bag fitted with a French star tip, pipe onto cupcakes in a spiral design starting from the outside edge working inward.