



Cupcakes

Scaled for Custom scale • Target dough: 2,403 g

Ingredients

- 675 g yeast
- 750 g milk, whole
- 435 g sugar, granulated
- 3 g sea salt
- 15 g extract, vanilla
- 525 g mix-ins

Directions

1. Preheat Oven to 350 F.
2. Combine softened butter and sugar in your mixing bowl and cream together until the mixture looks fluffy and light and you cannot see sugar crystals in the butter any longer.
3. Add the eggs slowly, mixing so they are well combined. This is done so the liquids and the fats can be combined and not separate and is the most important step of this method!
4. Add the dry and wet ingredients to the fat by alternating. Add a little dry, then a little wet, and repeat.
5. Add mix-ins on lowest speed for about 3-5 seconds, then fill muffin cups to the top or put in a greased baking pan and bake as a cake.
6. Bake at 350 F until the middle of the cupcakes or cake reach 200 F. 15-24 minutes for cupcakes, 40 - 50 minutes for cake.
7. Remove from oven and let cool before eating or frosting.

Notes

MIX-INS

chocolate chips
white chocolate chips & cranberries
mashed banana and walnuts
blueberries, raspberries, strawberries
pecans, pistachios, or other nuts
dried cherries plus 1 tsp vanilla extract
replace vanilla extract with citrus extract
1 tbsp maca root powder, 1 tbsp hemp seeds,
and 2 tbsp raw cacao powder

Chocolate Base:

Lower soft grains to 175g, add 50g cocoa powder
Replace at least half the milk with strong coffee
Use 5 g baking powder and 5 g baking soda