

Chocolate Cupcake Batter
Directions

DEFROST, SCOOP & BAKE

Defrost batter in refrigerator for approx. 2½ hours. **Note:** Batter can be kept in the refrigerator for up to 48 hours. **DO NOT REFREEZE**

To Bake

Preheat and bake at 350.

In container, stir batter. Scoop only batter that will be baked immed. Refrigerate unused portion at once. **Cupcakes:** Line metal muffin tin with baking cups (leave center two cups empty). Distribute batter evenly into cups. Fill cups until approx. 2/3 full. On middle rack, **bake Reg. Cupcakes: 19-21 min.; Mini Cupcakes: 10-12 min.** (ovens will vary). Done when toothpick comes out clean. For best taste and texture, leave in pan to cool completely (20 minutes). Store cooled cupcakes in covered container in the refrigerator. Allow to come to room temperature before serving.

Cake (1 ½" high): Distribute batter evenly into greased, parchment-lined 8" round pan (for best results use springform pan). On middle rack, **bake 36-40 min.** (ovens will vary). Done when toothpick comes out clean. Cool cake completely in pan. If frosting, freeze cake for 30 minutes uncovered (not necessary if using glaze). **To Cut:** For best results, use cake knife. Dip knife in hot water and wipe dry before each cut. Store in covered container at room temperature.

KEEP FROZEN

DO NOT EAT RAW BATTER

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Enjoy