



## HALLOWEEN CUPCAKE

### METHOD

- 01 Put milk and butter into a bowl and steam with the Miele Steam Oven at 50°C for 10 minutes until the ingredients are melted.
- 02 Mix egg and sugar well and whip until bright white color.
- 03 Sieve the cake flour and baking powder to the egg mixture. Add vanilla oil and honey, and mix well. Then slowly add the milk and butter to the mixture. Gently fold to mix until all blended well.
- 04 Pour the cupcake mixture into the paper cups until 80% full.
- 05 Preheat Miele Oven with "Conventional Heat" to 160°C.
- 06 Put the cupcakes into the preheated Miele oven and bake for 15-20 minutes.
- 07 When done, take out the cupcakes and rest at room temperature for 10-20 minutes to cool down.
- 08 Add food color to the icing paste and create different decorative paste for the cupcakes by your choice.

### INGREDIENTS

Paper Cup .....	6 pcs
Egg .....	100 g
Sugar .....	65 g
Honey .....	10 ml
Vanilla Oil .....	2 ml
Butter (Unsalted) .....	25 g
Cake Flour .....	80 g
Milk .....	25 ml
Baking Powder .....	2 g
Icing Paste .....	300 g
Food Color .....	(optional)

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Tips

- Egg and sugar must be whipped until completely firm.
- By using the TasteControl function, the oven cavity will rapidly cool down at the end of the cooking programme to prevent overcooking and to keep warm.



1 h



6 persons



## 萬聖節紙杯蛋糕

### 做法

- 01 將牛奶和牛油放入碗中，放入Miele蒸爐以攝氏50度蒸10分鐘，直到牛奶和牛油融化。
- 02 雞蛋和糖攪拌均勻，打至呈亮白色。
- 03 將低筋麵粉和泡打粉過篩到蛋液中，倒入香草油和蜂蜜，混合均勻。然後慢慢加入牛奶和牛油，輕輕折疊拌至均勻。
- 04 將杯子蛋糕混合物倒入紙杯，大約至80%滿。
- 05 選擇「一般加熱」功能預熱Miele焗爐至攝氏160度。
- 06 將紙杯蛋糕放入已預熱的Miele焗爐，焗15-20分鐘。
- 07 完成後，取出靜置10-20分鐘冷卻。
- 08 將食用色素滴到糖皮上，即可為紙杯蛋糕做不同的裝飾。

### 材料

紙杯 .....	6個
雞蛋 .....	100克
糖 .....	65克
蜂蜜 .....	10毫升
雲尼拿油 .....	2毫升
牛油（無鹽） .....	25克
低筋麵粉 .....	80克
牛奶 .....	25毫升
泡打粉 .....	2克
糖皮 .....	300克
食用色素 .....	（可選）

網上教學短片



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貼士

- 雞蛋和糖必需打至完全發起。
- 利用「Taste Control」功能，於烹調完結後急降爐腔溫度，確保不會被餘溫過度煮熟，並為食物保溫。



1 小時



6 人份