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Local Income Solution



COFFEE
CUP CAKES



Irene Aciro

SOLUTION ENTREPRENEUR

FEMALE • 28 YEARS • KAMPALA, UGANDA

Irene was born in Kampala and moved to Gulu District in Northern Uganda. Her father passed away when she was younger. She was raised by her mother who sadly passed away when Irene was in her early 20's. Soon, Irene became a single mother of her son Asher. Life was not easy.

Irene had always dreamed of starting a business and had a passion for cooking. She shared her vision with her sister who worked with smallholder coffee farmers. Together, they invented the concept of coffee flavoured cakes. The cakes quickly became popular and Irene moved to the city of Kampala to expand her business.

Irene is now able to pay for the needed living expenses for her small family. She saves 50% of her income to buy new equipment such as an oven. She has trained 10 youth to also start a cake baking enterprise.

HER FAVOURITE QUOTE

“Set the example you want others to follow and be kind.”

5-YEAR VISION

CEO of a large confectionary company.



INCOME FACTS

- Startup cost: 50,000 UGX (12 Euros)
- Income potential: 600,000 (143 Euros) - monthly



SALE TIPS

- Have a deep passion for your business
- Have a proper business plan before you start
- Know your numbers (cash flow, profit & losses)



POTENTIAL CHALLENGES

- Keeping the cakes fresh (needs fridge)
- Transport cakes quickly to customers
- Many orders can be overwhelming



LEARNING VIDEO

Click the video and learn how to do this income solution.



10 Steps TO MAKE COFFEE CUP CAKES

INGREDIENTS

Serves 5-6 cup cakes

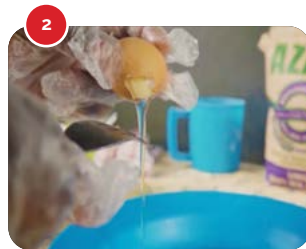
Baking flour.....	500g/2 cups
Vegetable oil.....	100ml
Eggs.....	2
Stevia/diabetic sugar.....	2 full tbsp or honey
Coffee.....	6-8 full tbsp
	4g/1 cup/2 bags

MATERIALS

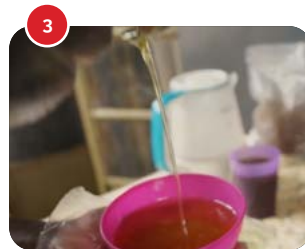
Food grade gloves.....	1 pair
Baking tray.....	1
Plastic cup.....	1
Metalic strainer.....	1
Plate.....	1
Clean bowl.....	1
Fork or whisker.....	1
Cup cake papers.....	1 packet
Saucepans.....	2
local oven/charcoal stoves.....	1



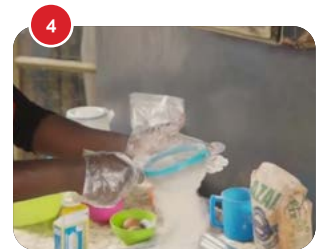
1 Wash hands thoroughly with soap and water. Put on food-grade gloves.



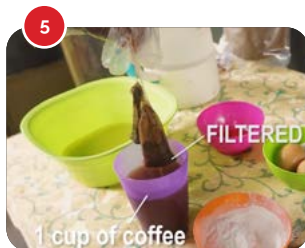
2 Break 2 eggs and separate the egg yolk from the egg white. Place the egg white on a clean plate and add 1 tablespoon of stevia/diabetic sugar. Whisk with a fork until it forms into a white paste.¹



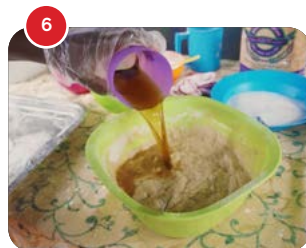
3 Get a clean bowl and pour 100ml of vegetable oil. Add the egg yolk (yellow part) to the oil and mix well.



4 Measure 2 cups of flour and sift it using a strainer. Add the sifted flour to the bowl with the oil mixture.²



5 Soak 2 coffee bags in one cup of hot water and leave to brew for about 2-5 minutes. Add 1 tablespoon of stevia sweetener to the brewed coffee.³



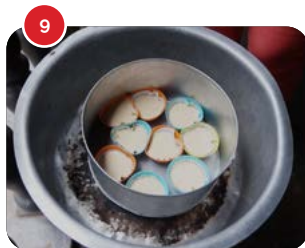
6 Slowly mix the coffee liquid in small batches on the mixture. Keep stirring the added coffee.



7 Lastly, slowly add the egg white paste in the bowl mixture.



8 Using a tablespoon, put the dough mixture in cupcake paper or silicone moulds.



9 Bake cupcakes in a traditional oven for 30-40 minutes.⁴



10 Pierce the back of a knife in the cupcake. If no dough sticks to it, the cakes are done.

TIPS

1. Stevia sugar is a natural sweetener.
2. Sifting helps to aerate the flour and give the cake a great texture.
3. Brewed coffee brings out the coffee aroma.
4. The traditional stove is made with a small charcoal stove. Place a large saucepan with three stones at the bottom. Place smaller pan on the stoves and cover with a lid. Place hot charcoal on the lid and cover with another pot upside down.