

Mini Christmas Cakes

(makes 4 mini cakes)

Ingredients - Cake

- 115g Butter softened (clover)
- 115g Caster sugar
- 2 Eggs, large
- 125g Self-raising white flour
- 200g Dried mixed fruits
- 1 tsp mixed spice

For Decoration

- Marzipan
- White fondant icing



Equipment - cake

- Electric whisk
- Large mixing bowl
- 4 mini cake tins
- Wooden spoon
- Plastic spatula
- Round bladed knife
- Tablespoon

Decoration

- Rolling pin
- Sharp knife
- Pastry brush
- Cookie cutter

Method - cake

1. Grease and line the base and sides of 4 mini cake tins. Preheat the oven to Gas mark 4/180°C.(170 for a fan oven)
2. Beat the butter and sugar with the electric whisk until light and creamy.
3. Add the eggs and a tablespoon of flour and mix.
4. Add the remaining flour and the dried fruit & spice, mix using a wooden spoon.
5. Divide the mixture evenly between the 4 tins, level the tops.
6. Bake for approximately 1 hour, leave to cool in the tins before removing.

To Decorate

1. Carefully level the top of the cake.
2. Knead the marzipan until soft. Roll out to approx. 5mm thick cut to the correct size to fit the top of the cake.
3. Brush the cake top with warm apricot jam; place the marzipan on to the top of the cake.
4. Knead the fondant icing until soft, roll out to approx. 5mm thick, cut to the correct size to fit the top of the cake.
5. Brush the cake with water place the icing on top of the marzipan.
6. Make some holly decorations with coloured fondant icing, place on top of the cake. Wrap cake with ribbon.

Top Tip don't buy small tins- use washed out mini baked bean tins!