



Mini Christmas Cakes - Style 1

Serves 8 INTERMEDIATE



Ingredients

- 100 g (4 oz) butter or margarine, softened
- 100 g (4 oz) golden caster sugar
- 100 g (4 oz) self raising flour, sifted
- 2 tbs Mixed Spice
- 1 tsp Nutmeg Ground
- 2 large eggs, beaten
- 200 g (7 oz) mixed peel
- 100 g (4 oz) glace cherries, rinsed and dried
- 50 g (2 oz) glace ginger
- 100 g (4 oz) whole almonds
- 100 g (4 oz) sultanas
- 250 g packet dried sweetened fruit tropical medley, roughly chopped
- 6 tbs apricot jam, warmed and sieved
- edible food colourings of your choice
- 900 g (2 lbs) ready to roll fondant icing
- 100 g (4 oz) icing sugar, sifted
- silver dragees/balls
- silver edible cake decorating dust

Method

STEP 1

Preheat the oven to 160°C, 325°F, Gas Mark 3. Grease and double line a 2lb loaf tin.

STEP 2

Beat together the butter and sugar until softened. Beat in the flour, spices and eggs. Beat in the remaining ingredients.

STEP 3

Spoon the mixture into the prepared cake tin and bake for 45 mins. Cover with a baking sheet, foil or a sheet of greaseproof paper and cook for a further 40 minutes or until the centre is cooked when pierced with a metal skewer. Remove from the oven. Turn out of the tin and cool completely.

STEP 4

Cut the cooled cake into 8 cubes. Divide the fondant icing into 3 and knead a little food colouring into each piece of fondant.

STEP 5

Brush the cake cubes with a little apricot jam. Dust the surface with a little icing sugar. Roll out the fondant and carefully cover the cakes.

STEP 6

Mix the icing sugar with a few drops of water to form a paste and pipe dots or snow flakes onto the cakes. Top with silver dragees/balls or star shaped fondant. Or cover with silver edible cake decorating dust.