

## Mini Reindeer Cakes



Average

Mkes 18-20

### Ingredients

100g (4oz) self-raising flour - sifted  
100g (4oz) soft margarine  
100g (4oz) caster sugar  
2 medium size eggs  
300g (12oz) Dr. Oetker Scotbloc Milk Chocolate Flavour  
Dr. Oetker Silver Balls  
Dr. Oetker Ready to Roll Coloured Icing  
Dr. Oetker White Baking Cases

### Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4 and line bun tins with the Baking Cases.
2. Cream the margarine and caster sugar together until light and fluffy. Beat in the eggs one at a time and gradually fold in the flour.
3. Place spoonfuls of the mixture into the baking cases and bake in a preheated oven for 15 – 20 minutes, until well risen and firm to the touch.
4. Allow to cool before transferring the buns onto a wire cooling rack.
5. Melt 200g (8oz) of Scotbloc Milk Chocolate Flavour, according to the pack instructions. Spoon the melted Scotbloc on to the top of each cake and smooth with a flat knife. Put aside to set.
6. Melt the remaining Scotbloc according to pack instructions and lay a sheet of greaseproof or baking paper onto a flat surface.
7. Using a teaspoon, drizzle the chocolate onto the paper to resemble reindeer's 'antlers' and allow to set in the fridge.
8. Make a small slit on either side of the surface of each bun. Carefully lift



Are you looking for recipes or do you have any comments or questions?

Dr.Oetker (UK) Ltd. · Century Way · Thorpe Park · Leeds · LS15 8ZB · [www.oetker.co.uk](http://www.oetker.co.uk)  
Telephone 0113 284 0140 · Email: [service@oetker.co.uk](mailto:service@oetker.co.uk)



the chocolate 'antlers' from the paper and push one into each of the slits, working quickly, to avoid the Scotbloc antlers from melting.

9. Roll a small ball of the red Ready to Roll Coloured Icing for a 'nose' and attach one to each bun.

10. Finish with Silver Balls for 'eyes'.

© Copyright 2012 by Dr. Oetker (UK) Ltd. - [www.oetker.co.uk](http://www.oetker.co.uk)