

## Mini Bundt Cakes



Easy

American 'Bundt' cakes are made with buttermilk and have a soft, moist texture that's at its best freshly baked. They're usually made in large moulds but these mini ones, made in individual metal tins, are perfect for teatime.

Makes 8 mini cakes

### Ingredients

100g (4oz) salted butter, softened, plus extra for greasing  
200g (7oz) self-raising flour, plus extra for dusting  
150g (5oz) caster sugar  
Finely grated zest of 1 small orange, plus 2 tbsp juice  
2 medium eggs, beaten  
½ tsp Dr. Oetker Baking Powder  
150ml (1/4 pint) buttermilk

### To Decorate

100g (4oz) icing sugar  
3-4 tsp lemon juice  
Dr. Oetker Orange and Lemon Slices  
16 small bay leaves

### Method

1. Preheat the oven to 160°C/325°F/Gas Mark 3. Grease 8x125ml (4 fl oz) metal dariole or pudding moulds, or similar sized ovenproof moulds. Dust with flour and tap out the excess.
2. Cream together the butter, sugar and orange zest until light and fluffy. Gradually beat in the eggs and orange juice. Sift the flour and baking powder into the bowl and add the buttermilk. Gently stir the ingredients together using a large metal spoon.
3. Divide among the moulds until about two-thirds full and level the





surfaces. Bake for 20-25 minutes until risen and just firm to the touch. Leave to stand for 5 minutes then slice off the domed tops with a sharp knife and tap out onto a wire rack to cool.

4. To decorate, beat the icing sugar with 3 tsp of the lemon juice so the icing thickly coats the back of the spoon. (Add the remaining lemon juice if the icing is too thick). Spoon a little onto each cake so the icing drizzles down the sides. Decorate each with orange and lemon slices and bay leaves.

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