

Christmas Sparkle Cakes



Average

Makes 18-20

Ingredients

100g (4oz) self-raising flour
100g (4oz) soft margarine
100g (4oz) caster sugar
2 medium size eggs
Dr. Oetker Silver Balls
Dr. Oetker Baking Cases
1 packet of Dr. Oetker Ready to Roll Coloured Icing

For the Glace Icing

275g (11oz) Icing Sugar
2 tbsp Water

Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Cream the margarine and caster sugar together until light and fluffy.
3. Beat in the eggs one at a time and gradually fold in the flour.
4. Line cupcake tin with Baking Cases. Place spoonfuls of the mixture in to the cases and bake in a preheated oven for 15 – 20 minutes until well risen and firm to the touch.
5. Allow to cool before transferring the cakes to a wire cooling rack.
6. Using the Ready to Roll Coloured Icing, according to the pack instructions, cut out Christmas tree and star shapes (or any other Christmas shapes you like!). Leave shapes to harden slightly.
7. Prepare the glaze icing by mixing the icing sugar and water together until smooth and, using a flat bladed knife, spread the icing onto the top of each fairy cake.



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

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8. Decorate with Silver Balls and the coloured icing shapes for that extra special festive touch.

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