



# Bakewell Cupcakes

24 cupcakes



Easy

up to 40 Min.



## Ingredients:

### For the Cakes:

12 Dr. Oetker Muffin Cases  
4 Dr. Oetker Free Range Egg White Powder Sachets  
1 Dr. Oetker Cream of Tartar Sachet (1 tsp)  
75 g Caster Sugar  
50 g Plain Flour  
5 ml Dr. Oetker Moroccan Almond Extract (1 tsp)  
100 g Strawberry Jam

### For the Decoration:

300 g Icing Sugar  
50 g Glacé Cherries

## 1 For the Cupcakes:

Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Line a muffin tin with 12 Muffin Cases.

2 Make up the Egg White Powder as directed on the packet. Add the Cream of Tartar and whisk until stiff. Gradually whisk in the sugar to make a light and fluffy meringue. Add the Almond Extract.

3 In batches, sift and gently fold the flour into the meringue mixture until well combined, trying to keep the mixture as light and fluffy as possible.

4 Spoon the mixture into the Muffin Cases to fill half full and bake in the oven for 12-15 minutes until risen, lightly golden and springy to the touch. Transfer to a wire rack to cool completely.

## 5 To Decorate:

To decorate, sift the icing sugar into a bowl. Gradually mix in approx. 60ml (4tbsp) warm water to make a smooth, spreadable icing.

6 Carefully spread a little icing over each cake. Allow to set for a few minutes before decorating with glace cherries. Your cakes are now ready to serve and enjoy.



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- 7 Cut a small circle of sponge out of the cupcake and remove, fill with a tsp of jam and place the sponge on top of the jam.



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