



# Jolly Rich Fruit Snowmen Cakes

10 Portions



Difficult

● ● up to 120 Min.



- 1 For the rich fruit mix preheat oven to 140°C (275°F gas mark 1) and grease and line a 6 inch square tin with baking parchment. Melt the butter and sugar together on a gentle heat until combined then leave to cool.
- 2 Place the fruit and peel in a large bowl and mix together. Stir in the melted butter and sugar then add the beaten eggs, vanilla extract and brandy. Stir to make a wet mix.
- 3 Using a spoon, mix the spices into the flour, then tip the flour into the wet mix and stir together until combined.
- 4 Pour the mixture into the tin and bake for 1 hour then turn the heat down to 125°C (250°F) and bake for a further 50 mins. Pierce cake with a knife and it will come out clean if cooked. Pop back in the oven for a further 10 mins if needed. Once baked, take out of the oven and skewer holes through the cake. Pour over another 60ml of brandy to soak into the cake. Leave to cool in the tin.
- 5 Once cooled, remove from tin, wrap in baking parchment and foil and store for at least a week before using. It will keep for up to 6 months.

## Ingredients:

### For the fruit mix:

100 g Molasses Sugar  
100 g Salted Butter  
2 Medium Eggs (beaten)  
100 ml Brandy  
18 ml Dr. Oetker Madagascar Vanilla Extract (1 tbsp)  
90 g Plain Flour  
150 g Glacé Cherries (natural colour Glace cherries, washed and halved)  
120 g Sultanas  
180 g Raisins  
180 g Currants  
50 g Mixed Peel  
1 g Ground Cinnamon (1/4 tsp)  
1 g Ground Ginger (1/4 tsp)  
1 g Ground Nutmeg (1/4 tsp)  
about 1 ml Ground Cloves (A pinch of ground cloves)  
1 g Mixed Spice (1/4 tsp)

### For the snowmen cakes:

454 g Dr. Oetker Ready to Roll Marzipan  
about 1 g Apricot Jam (To stick)  
Dr. Oetker White Designer Icing (To decorate)  
Dr. Oetker Black Extra Strong Food Colour Gel  
Edible Glitter Dust Silver, Sprinkling  
about 10 g Icing Sugar  
Dr. Oetker Ready to Roll Coloured Fondant Icing (x1 pack)  
1000 g Dr. Oetker Ready to Roll White Fondant Icing (x1 kg or x1 pack)



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- 6 To make the snowmen cakes balls, roughly break up the fruitcake. Take approx. 80g for the large balls, and squeeze together to compact into a chunk. Then roll between your palms to make circular balls. For the smaller balls take approx. 35g of fruitcake and do the same. Place all balls on a cake board and place in the freezer to firm up **TIP:** if you have a bowl of warm water handy, wetting your hands in between each ball will make it easier.
- 7 Melt a little apricot jam and brush over the balls to make them sticky with a pastry brush.
- 8 Roll out the marzipan to a thickness of no more than 5mm. Cut into pieces large enough to completely cover the large cake balls. Lay a marzipan piece over the top of each ball and press around the sides then roll the ball in your palms until smooth. Repeat with the rest of all the balls. Leave to dry overnight.
- 9 When ready to cover in icing, brush the balls with a little brandy or cooled boiled water. Repeat step 8 using the Dr. Oetker White Regal-Ice. Leave to dry overnight or for a few hours before commencing any decorating.
- 10 To decorate the snowmen cakes take some white designer icing and squeeze a little on top of each large ball to aid the head sticking. Now place the small balls on top of the large one.
- 11 Dust your surface with icing sugar then roll out red and green regal ice to make 2 long strips. Use a sharp knife to cut a thin piece of regal ice, about 12cms in length and 1.5 cm width to make the scarf. Using a little white designer icing, squeeze some around the neck area and down onto the body, so you can wrap the scarves around the snowman.
- 12 For the hats, roll out half of the black regal icing to 5mm thick. Use a small round cutter about 4cms to create the rim of the hat. Attach to the head with a dab of designer icing or honey. Roll out the rest of the black regal ice into a sausage 2cm thick and cut into chunks 2cms high. Using your fingers, narrow off the bottom and shape into a hat shape. Stick to the hat rim by using a dab of designer icing or honey.
- 13 For the eyes, mouth and buttons pipe little blobs of Black Gel colour or use a paintbrush. You can also use this to paint on the arms.





- 14 Finally make the carrot by mixing a small amount of the red and yellow regal ice together to make orange. Shape small cones with your fingers and attach in between the eyes and mouth by dabbing a tiny bit of white designer icing. For the final frosty finish, sprinkle silver Edible Glitter Dust across the snowman.

Tip from the Test Kitchen

- **TIP:** Once these have set, they can be kept in a cake box for several weeks if you want to make them in advance of Christmas, or they can be individually boxed as gifts.
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