



# Mini Christmas Cakes with Star filled tops

4 servings



Medium

● up to 60 Min.



## Ingredients:

### For the Cakes:

175 g Unsalted butter or Margarine  
175 g Light Brown Sugar  
5 ml Dr. Oetker Moroccan Almond Extract (1 tsp)  
75 g Ground Almonds  
175 g Plain Flour (6 oz)  
1.5 g Ground Nutmeg (¼ tsp)  
5 g Dr. Oetker Baking Powder (1 tsp)  
300 g Sultanas  
175 g Dried Cranberries  
150 g Glacé Cherries  
3 Medium Eggs (beaten)

### For the Decoration:

150 g Dr. Oetker Ready Rolled White Soft Fondant Icing  
200 g Dr. Oetker Ready to Roll Marzipan  
10 ml Honey (2 tsp)  
20 g Dr. Oetker Glamour & Sparkle Sprinkles

- 1 Mini Christmas Cakes with Star filled tops:**  
Place a roasting tin of cold water in the bottom of the oven then preheat the oven to 150°C (140°C Fan, Gas Mark 2). Grease and line a 19cm (7in) square cake tin, and wrap the sides in a double layer of brown paper. In a mixing bowl, cream the butter or margarine and sugar together until pale and creamy then gradually beat in the eggs, and stir in the Almond Extract and ground almonds.
- 2** Sift the flour, nutmeg and Baking Powder on top and add all the fruit. Carefully mix all the ingredients together and then spoon into the prepared tin. Smooth over the top and bake in the oven for about 1 ½ hours until lightly browned, slightly risen and firm to the touch. Allow to cool in the tin before removing. Discard the tin linings and wrap in fresh paper and foil and store for 3 days before decorating.
- 3** When ready to serve the cakes, discard the storage wrapping from the cake. Using a 7cm (3in) round pastry cutter, push down on top of the cake within 1cm (1/2in) of the edge to make 4 circles - you may need to trim up the edges with a knife.



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- ④ Divide the Marzipan into 4. On a work surface lightly dusted with icing sugar, roll each piece into a circle to fit the top of the cake. Brush with a little honey, secure a Marzipan circle on top and trim to neaten.
- ⑤ Lightly dust your work surface with icing sugar. Roll out 150g Regal-Ice Icing to a thickness of 5mm (1/4in) and using your pastry cutter, cut out four discs of icing.
- ⑥ Using a star shaped cutter, stamp out 4 stars from the 4 discs of icing and remove excess icing. Brush the Marzipan with a little water and carefully secure the Regal-Ice discs on top of each of the cakes. Carefully fill each star cut out with Glamour and Sparkle Sprinkles.
- ⑦ To finish, secure a piece of ribbon round the side of each cake.

#### Tip from the Test Kitchen

- For a less almond flavour, replace the almond extract with the same quantity of Dr. Oetker Madagascan Vanilla Extract.
- For longer storage before marzipan and icing, wrap the cake as described and freeze for up to 6 months. Allow the cake to defrost in the wrappings before finishing.

