



St. George Cross Cupcakes

12 Portions



Medium

up to 40 Min.



Ingredients:

For the cake:

175 g Plain Flour
0.5 Dr. Oetker Baking Powder Sachets x 1/2 sachet
0.25 Dr. Oetker Bicarbonate of Soda Sachets x 1/4 sachet
1 g Salt (1/4 tsp)
175 g Caster Sugar
100 ml Vegetable Oil
2 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
125 g Soured Cream
12 Dr. Oetker Muffin Cases x 12
2 Medium Eggs

To decorate:

100 g Apricot Jam (3-4 tbsp)
454 g Dr. Oetker Ready to Roll White Icing
Dr. Oetker Ready to Roll Coloured Fondant Icing

- 1 Heat the oven to 180°C (160°C Fan, Gas Mark 4). Line a cupcake tray with red Fun Baking Cases.
- 2 Sieve the flour, add the Baking Powder, Bicarbonate of Soda and salt, set aside.
- 3 Using an electric hand whisk beat together the eggs and the sugar until they are pale yellow and thick. Gradually add the vegetable oil, Natural Vanilla Extract and soured cream, whisking all the time on a low speed.
- 4 Finally add the flour and other dry ingredients, and continue whisking until the batter is smooth. Divide the batter between the baking cases, filling each half full.
- 5 Bake for around 15 minutes in centre of oven until they are golden and a small skewer inserted in the centre comes out clean. Allow to cool slightly in tins, then remove from tins and cool completely before decorating.
- 6 Once cool, brush a little apricot jam on to the top of each cake.



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- 7 Roll out white Regal-Ice to 5mm thick. Use a round biscuit cutter to cut a circle a similar size to cake top from the icing. Place circle on top of cake, gently press into place.
- 8 Roll red Regal-Ice to 1.5mm thick. Use a ruler to guide knife and cut strips about 3mm wide.
- 9 Brush a thin line of water across centre of cake, lay on a strip of red icing and then trim to fit.
- 10 Brush water on either side of the red line, at right angles to it, add 2 small strips of red icing on top and trim to fit.

