



Strawberry and Cream Royal Fairy Cakes

10 cupcakes



Medium

up to 75 Min.



Ingredients:

For the Royal Cream Tea Fairy Cakes:

10 Dr. Oetker Muffin Cases (x10)
75 g Margarine (Baking margarine, 3oz)
75 g Caster Sugar (3oz)
2.5 ml Dr. Oetker Madagascan Vanilla Extract (1/2 tsp)
75 g Self-Raising Flour (3oz)
100 g Strawberry Jam (3 ½ oz of Soft set strawberry jam)
1 Large Egg

To decorate:

Dr. Oetker Ready to Roll Coloured Fondant Icing
Dr. Oetker Rainbow Decorating Icing
225 ml Double Cream (8 fl.oz)

- 1 Preheat the oven to 190°C (170°C fan assisted oven, 375°F, gas mark 5). Put the Baking Cases in 10 fairy cake tins. Put the margarine in a mixing bowl with the caster sugar, egg and Vanilla. Sift the flour on top and using an electric whisk on a low speed, gently whisk the ingredients together.
- 2 Increase the speed and whisk for a few seconds until well blended and creamy. Divide the mixture equally between the cake cases and smooth over the tops. Bake for 16 -18 minutes until risen and lightly golden. Transfer to a wire rack to cool completely.
- 3 Using a teaspoon, scoop out a neat portion of sponge from the centre of each cake and fill with jam. Press the cut out sponge back on top to seal in the jam. Set aside.
- 4 To decorate, gently knead the red and blue Ready to Roll icing separately to make pliable, then cut each into 5 pieces. Form each into a ball. Cut a deep cross in the top of each and roll the base of each ball between your fingers to make it narrower than the top – they should look like tiny chefs' hats.



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- 5 Knead 50g (2oz) of the yellow icing to soften. Lightly dust the work surface with a little icing sugar then roll out the yellow icing thinly to form a rectangle approx. 8 x 15cm (3 x 7 inch). Cut 30 thin strips, approx. 0.5cm (1/4 inch) wide – you will need 3 for each crown. Cross 2 strips across each ball and stick in place using a little water. Trim at the base if necessary, then press down on the top of each to make an indent in the top.

- 6 Secure another strip around the bottom of each, and trim as necessary. Gather up the trimmings and make small balls to decorate the top of the crowns, sticking them in place with a little water. Pipe Writing Icing dots on each to resemble jewels. Leave aside on a board lined with baking parchment until ready to serve.

- 7 Just before serving, whip the cream until firm enough to pipe and spoon into a piping bag fitted with a large closed star nozzle. Pipe a generous swirl on top of each cake and top with a crown. Your cakes are ready to serve and enjoy, and fit for The Queen!

Tip from the Test Kitchen

- Put the crown toppers on the cakes just before serving for best results. After about 1 hour, the colours from the icing may run into the cream. You can refrigerate the cakes for up to half an hour once piped with cream, but without the crown toppers, after this time the texture of the sponge may dry.

