

TESCO

MARY BERRY'S SPICED CHRISTMAS CUP CAKES WITH BRANDY BUTTER FROSTING



These cupcakes are an exciting change from mince pies to enjoy over Christmas. They are ideal to share with your family and friends. If you prefer lemon icing, leave out the brandy and make the frosting with 35ml of lemon juice. (Lemon juice not included)

My Christmas Cupcakes are so simple to make. All the key cake ingredients are weighed and prepared for you.

The cupcakes can be made and iced up to one day ahead. Freeze without the icing for up to one month.

Mary Berry



Preparation time: 10 minutes

Baking Time: 30-35 minutes

Makes 12 cupcakes

Your prepared ingredients pack contains:

For the cupcakes:

200g Dark brown sugar

225g Self raising flour

6g Mixed spice

190g Mixed fruit (currants, raisins, sultanas and mixed peel)

12 Cupcake cases

For the brandy butter frosting:

35ml Brandy alc 40% vol

225g Icing sugar

Other ingredients to buy and equipment you will need:

Shopping List:

250g Butter

1 Orange

3 Medium eggs

Silver balls to decorate (optional)

Equipment:

12 Hole bun tin

Large mixing bowl

Grater

Electric whisk or wooden spoon

Spatula

Wire rack

Round bladed knife or palette knife



To make the cupcakes:

1. Pre-heat oven to 180°C (160°C fan/350°F/Gas 4).
2. Soften 150g butter until it is soft and squidgy.
3. Place a cupcake case into each of the spaces in a 12 hole bun tin. Empty the brown sugar, flour and mixed spice into a large bowl. Add the softened butter, zest and juice of the orange and the eggs.
4. Mix all the ingredients with an electric whisk for 2 minutes until light and smooth. Stir in the dried fruit.
5. Divide the cupcake mixture between the paper cases and bake in the centre of the preheated oven for 30-35 minutes, until risen and golden brown.
6. Leave the cupcakes to cool in the tin for 15 minutes then transfer to a wire rack to cool completely before decorating. If you wish to freeze the undecorated cupcakes, now is the time to do this. Freeze in a plastic freezer safe storage box and keep frozen for up to 1 month. Thaw at room temperature for 2 hours.

To make the brandy butter frosting:

1. Soften the remaining 100g of butter until it is soft and squidgy in a large bowl.
2. Gradually beat in the icing sugar. When mixed and smooth, add the brandy and beat again until light and creamy.
3. Using a round bladed knife or palette knife, spread the brandy butter frosting on top of the cupcakes.
4. Serve as they are or decorate with silver balls (not included) or a decoration of your choice.