

# Rudolph's fairy cakes

with mincemeat



Waitrose *Christmas Recipe*

for children



The surprise addition of mincemeat gives these fairy cakes a really festive flavour. Children will love adding the shiny red Rudolph noses.

**Makes 16** | Prepare **10 mins** | Cook **15-20 mins**

- 125g unsalted butter, softened
- 75g caster sugar
- 2 large eggs, beaten
- 125g self-raising flour
- ½ x 410g jar Waitrose Mincemeat
- 1 tsp baking powder
- 300g pot SuperCook Easy Ice
- 100g tub Waitrose Glacé Fruits Provençale Cherries

- 1** Preheat the oven to 190°C, gas mark 5. Divide 16 paper cases between two bun tins.
- 2** Using an electric whisk, beat the butter and sugar until pale and creamy then whisk in the egg a little at a time.
- 3** Fold in the flour, mincemeat and baking powder. Divide the mixture between the cases and bake for 15-20 minutes until golden and firm. Transfer to a wire rack to cool.
- 4** Prepare the icing according to pack instructions, then spoon over the cakes, smoothing it with a round-bladed knife. Top each with a cherry.

**Nutrition** | 236kcal | 8.3g fat | 4.7g saturated fat | 0.2g salt | 34.9g sugars per fairy cake

### Cook's tips

If the cake mixture starts to curdle while beating in the eggs, add a little flour. These cakes will keep in an airtight container for 3-4 days. Use alternative decorations such as silver balls, if you prefer.

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