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*by Yes Chef!*

# Christmas Cupcakes



## Ingredients

125g butter  
 100g (1/2 cup, firmly packed) brown sugar  
 1 tsp finely grated orange rind  
 2 eggs  
 500g dried mixed fruit  
 60g (1/2 cup) chopped walnuts  
 80ml (1/3 cup) fresh orange juice  
 75g (1/2 cup) plain flour, sifted  
 75g (1/2 cup) self-raising flour, sifted  
 1/2 tsp mixed spice  
 250g White Icing / Marzipan  
 10 drops green food colouring  
 36 red Smarties or M&M'S

## Preparation

- 1 1. Preheat oven to 170°C. Line twelve 80ml capacity muffin pans with cases. Use an electric beater to beat the butter, sugar and orange rind in a bowl until pale and creamy. Add the eggs, 1 at a time, beating well after each addition.
- 2 2. Stir in the dried fruit, walnuts and orange juice. Stir in the combined flour and mixed spice. Spoon into the lined pans and smooth the surfaces.
- 3 3. Bake for 30 minutes or until cupcakes are firm to touch. Set aside in the pans for 5 minutes to cool before transferring to a wire rack to cool completely.
- 4 4. Knead the icing following packet directions. Roll out on a sheet of non-stick baking paper until 3mm thick. Use a round 7cm pastry cutter to cut 12 discs from icing. Place on the cupcakes.
- 5 5. Bring leftover icing together. Flatten slightly. Wearing gloves to avoid staining your hands, add food colouring and knead until well combined. Roll out on a sheet of non-stick baking paper until 3mm thick. Use a pastry cutter or a small sharp knife to cut 24 small diamond shapes from the icing. Arrange on cupcakes to make leaves. Roll remaining icing into small balls and use to attach Smarties or M&M'S to the cupcakes to make berries
- 6 <strong>TIPS</strong>
- 7 • Wrapped in cellophane, these easy cakes make pretty Christmas gifts for friends, neighbours and grandparents.
- 8 • Store the cupcakes in an airtight container for up to 4 days.

## Cooks Note

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