

Festive Mincepie Cupcakes



Mrs Darlington's

SIGNATURE RECIPE SERIES

A tasty, delicate cupcake with a festive twist.

Mrs Darlington

Serves: Makes approximately 12 cupcakes

Preparation Time: 10 minutes

Baking Time: 15-18 minutes

Oven Temperature: Preheat to 190°C / 170°C Fan / Gas 5

Ingredients:

175g/6oz self raising flour

100g/4oz light soft brown sugar

175g/6oz softened butter

3 medium eggs

1 tsp mixed spice

2 tbsp milk

Approx 140g/5oz Mrs Darlington's Mincemeat With Brandy

For the buttercream:

600g/1lb 6oz icing sugar

300g/10oz softened butter

Red fondant icing

Green fondant icing

Instructions:

- Place 12 paper cases in cupcake tins.
- Add the flour, sugar, spice, butter, eggs and milk into a mixing bowl and beat with an electric mixer or wooden spoon for 2-3 minutes, until the mixture is light & fluffy.
- Put a dessert spoon of cake mix into each case, then a rounded teaspoon of mincemeat. Cover the mincemeat with a second dessert spoon of cake mix and smooth.
- Bake for 15-18 minutes until golden brown and firm.
- When the cupcakes are cold, make the buttercream icing by beating the butter and icing sugar together until smooth.
- Fill a piping bag with a star nozzle and pipe onto the cupcakes.
- Decorate with green fondant holly leaves and red fondant berries.

Mrs Darlington's top tip *"Alternatively these are equally delicious without buttercream and icing, instead serve warm with brandy cream".*