

Whitworths

Tiny Fruity Cakes



INGREDIENTS

- 350g **Whitworths Traditional Mixed Fruit**
- 30g **Whitworths Chopped Almonds**
- 150g unsalted butter, plus a little extra for greasing
- 150g dark brown soft sugar
- 3 medium eggs
- 1 small orange, finely grated zest
- 150g plain flour
- 3g mixed spice
- 100g glace cherries, halved

🌀 Makes 12 🥄 20mins ❤️ 45 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 140°C / Fan 120°C / gas mark 1 then lightly grease 12 cups of a large muffin tin with a little extra butter.
- ♥ Beat the butter and brown sugar together, until light and fluffy, then add the eggs one at a time, beating thoroughly after each one.
- ♥ Stir in the orange zest. Sift the flour and mixed spice then gently fold into the mix.
- ♥ Fold in the mixed fruit, cherries and almonds.
- ♥ Divide the mixture evenly between the greased cups then smooth the surface level.
- ♥ Bake on the bottom shelf of your preheated oven for 45 minutes.
- ♥ Test the cakes are fully cooked by inserting a skewer into the centre of a cake near to the middle of the tray, when it's cooked the skewer will come out clean.
- ♥ Leave to cool for 1 hour in the tin then transfer to a wire rack to cool completely.
- ♥ Store in an airtight container. Best enjoyed after a few days when the flavours have matured.
- ♥ These make great gifts, you can always turn them over and marzipan the 'base' of each one!

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Happy Baking!